

Holiday Spice Cake

Ingredients

All-purpose flour	1 1/2 cups	Salt	1/2 tsp.
Sugar	1 cup	Vegetable oil	2/3 cup
Light brown sugar	1/4 cup	Applesauce	1/3 cup
Baking powder	1 tsp.	Eggs	2
Cocoa powder	1 Tbsp.	Mexican Vanilla	1 tsp.
Ground cinnamon	1 Tbsp.	Powdered sugar	for dusting
Ground ginger	2 tsp.		
Ground nutmeg	1/2 tsp.		
Ground allspice	1/4 tsp.		

Directions

Preheat oven to $350^{\circ}F$

1. In *Medium Bowl #1*, whisk together 1 cup **sugar**, $\frac{1}{4}$ cup **brown sugar**, $1\frac{1}{2}$ cups **flour**, 1 tsp. **baking powder**, $\frac{1}{2}$ tsp. **salt**, 1 Tbsp. **cocoa powder**, 1 Tbsp. **cinnamon**, 2 tsp. **ginger**, $\frac{1}{2}$ tsp. **nutmeg**, and $\frac{1}{4}$ tsp. **allspice**.
2. In *Large Bowl #1*, beat $\frac{2}{3}$ cup **vegetable oil**, $\frac{1}{3}$ cup **applesauce**, **eggs**, and 1 tsp. **vanilla extract** until well combined.
3. Add dry ingredients (*Medium Bowl #1*) to wet ingredients (*Large Bowl #1*) and stir until just blended.
4. Pour batter into a buttered and floured 9 inch \times 5 inch loaf pan, smoothing the top with a spatula.
5. Bake until golden and a toothpick inserted into the center comes out clean, about *40-45 minutes*.
6. Cool in pan for *10 minutes*, then unmold onto a wire rack to cool completely.
7. Dust with **powdered sugar** before serving.