

Patty Gibson's Great Grandmothers
Applesauce Cake with Black Walnuts

2 C Flour, sifted

1 C White sugar

1 tsp Salt

2 tsp Chinese 5-spice or cinnamon/cloves/nutmeg

1 C Black walnuts, chopped

1/2 C Butter, softened

2 C Apple butter

Drain & dry the soaked raisins. Discard the soaking water. Toss the raisins with some of the flour (this will keep raisins from sinking to the bottom of cake). Sift the dry ingredients together. In a separate bowl, cream the butter & apple butter until smooth.

In large bowl, alternate adding the wet & dry ingredients, stirring with a spoon to blend. Start & end with the dry ingredient. When the batter is smooth, add the floured raisins & the chopped walnuts to batter & mix well.

Grease & flour a 9x13 baking pan. Bake at 350 degrees for 50 minutes. The cake should be moist, but the center should be dry when tested with toothpick. Frost with homemade or canned cream cheese frosting.