

# 'Awesome' applesauce cake {cinnamon cream cheese frosting}

Serves 9

## 'Awesome' Applesauce Cake

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- 1 stick unsalted butter, softened
- 1 cup packed light brown sugar
- 1 teaspoon pure vanilla extract
- 2 large eggs
- 1 1/2 cups unsweetened applesauce
- Optional: 1/2 cup walnuts and/or 1/2 cup raisins

## Cinnamon Cream Cheese Frosting

- 5 oz cream cheese, softened
- 3 tablespoons unsalted butter, softened
- 1/4 teaspoon pure vanilla extract
- 1 cup confectioners sugar
- 1/2 teaspoon cinnamon

## Instructions

- 1Preheat oven to 350°F and butter an 8- or 9-inch square cake pan. (I used 9 inch pan)

## Cake

- 1Whisk together flour, baking powder, baking soda, salt, cinnamon and nutmeg.
- 2Beat softened butter, brown sugar, and vanilla with an electric mixer at high speed until pale and fluffy, 2 to 3 minutes.
- 3Add eggs 1 at a time, beating well after each addition, then beat in applesauce.
- 4At low speed, mix in flour mixture until just combined, then stir in walnuts or raisins if using.
- 5Spread batter evenly in pan and bake until golden-brown and a wooden pick inserted into center comes out clean, 35-40 minutes.

- 6Cool in pan 15 minutes. Run a knife around edge of cake to loosen, then invert onto a plate.
- 7Re-invert cake onto a rack to cool completely.

### Frosting

- 1Beat cream cheese, butter, and vanilla with an electric mixer at high speed until fluffy.
- 2Slowly add in confectioners' sugar and cinnamon into cream cheese mixture, then beat at medium speed until incorporated.
- 3Spread frosting over top of cooled cake.
- 4Keep frosted cake in fridge.

### Notes

- Delish!
- If you would like to make these into cupcakes, it yields 18 cupcakes. Bake for 15 minutes at 350 degrees and double the frosting if you want to frost them generously.
- If baking the cake in advance, you can wrap it and freeze it until the day you need it. Leave it out to defrost and frost it up to a day in advance.

