

Cinnamon applesauce cake

Serves 9

- 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

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

Cake

1. Whisk together flour, baking powder, baking soda, salt, cinnamon and nutmeg.
2. Beat softened butter, brown sugar, and vanilla with an electric mixer at high speed until pale and fluffy, 2 to 3 minutes.
3. Add eggs 1 at a time, beating well after each addition, then beat in applesauce.
4. At low speed, mix in flour mixture until just combined, then stir in walnuts or raisins if using.
5. Spread batter evenly in pan and bake until golden-brown and a wooden pick inserted into center comes out clean, 35-40 minutes.
6. Cool in pan 15 minutes. Run a knife around edge of cake to loosen, then invert onto a plate.
7. Re-invert cake onto a rack to cool completely.

Frosting

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