

THE CULINARY

Playground



Applesauce Cake

1/2 cup granulated sugar
1/2 cup brown sugar
3/4 cup applesauce
4 tablespoons butter, softened
1 large egg
1/2 teaspoon vanilla
1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1 teaspoon apple pie spice
1/4 teaspoon salt
1/3 cup golden raisins or raisins
1/4 cup chopped pecans

Heat oven to 350°F.

Grease and flour 8" baking pan; set aside.

Add sugars, applesauce, butter, egg and vanilla to bowl and beat on medium speed until combined. In a separate bowl, add flour, baking soda and powder, spice and salt and whisk with a fork until combined. Pour dry ingredients into wet and beat at high speed, scraping bowl often, until smooth.

Beat Stir in raisins and 2 tablespoons cup pecans.

Pour into prepared pan. Bake 30-35 minutes or until center is firm to the touch and edges begin to pull away from sides of pan. Cool completely.

FROSTING

3 tablespoons unsalted butter
1/3 cup brown sugar
1/8 teaspoon salt
2 tablespoons milk
1 1/8 cups confectioners' sugar
1/2 teaspoon vanilla extract

Melt the butter in a small pan over medium heat.

Stir in the brown sugar and salt and cook, stirring, until the sugar melts.

Add the milk, bring to a boil, and pour into a mixing bowl to cool for 10 minutes.

After 10 minutes, add vanilla and sift in the confectioners' sugar.

Beat well; if the mixture appears too thin, add more confectioners' sugar.

Spread on the cake while frosting is still warm.

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www.culinary-playground.com