

Applesauce Oatmeal Cake

This cake is nice and moist. Great for gift giving. Walnuts and pecans are interchangeable in this recipe.

Recipe by Melvin Lemaire | Created on **Mar 8, 2022**

Ingredients

- ¾ cup butter, softened
- 1 ½ cups white sugar
- 4 eggs
- 1 ? cups applesauce
- ¾ cup milk
- 1 ½ cups all-purpose flour
- 1 ½ cups rolled oats
- ¼ teaspoon salt
- 1 tablespoon baking powder
- 1 ½ teaspoons ground cinnamon
- ¾ teaspoon ground nutmeg
- ¾ teaspoon ground cloves
- 1 ½ cups raisins
- 1 ½ cups coarsely chopped walnuts

Directions

- Stir together flour, oats, salt, baking powder, and spices.
- In a large bowl, cream the butter or margarine with the sugar. Beat in the eggs, then the applesauce and milk. Beat flour mixture into applesauce mixture. Stir in the raisins and nuts. Turn the batter into a greased and floured tube pan.
- Bake the cake in a preheated oven at 350 degrees F (175 degrees C) for 65 minutes, or until it tests done. Let cake cool on a wire rack.

Nutrition Facts

Serving: **1 tube cake** | Calories: **417.9 kcal** | Carbohydrates: **55.1 g** | Protein: **7.3 g** | Saturated fat: **7.8 g** | Cholesterol: **80.3 mg** | Sodium: **244.9 mg** | Fiber: **3.1 g** | Sugar: **33.8 g**

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