

Rougemont Applesauce Cake

This is a quick and easy recipe with applesauce in the batter to result in a moist cake you can frost as you please, if you please.

Recipe by [Rick Shaw](#) | Created on **Mar 11, 2022**

Ingredients

- 1 $\frac{3}{4}$ cups pastry flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 $\frac{1}{2}$ teaspoons ground cinnamon
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{2}$ cup shortening
- 1 cup packed brown sugar
- 2 eggs
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 cup applesauce

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch square cake pan. Line the bottom of the pan with wax paper, or dust lightly with flour.
- Sir together flour, baking powder, salt, and spices.
- In a large bowl, cream shortening. Blend in brown sugar, beating until light and fluffy. Beat in eggs and vanilla. Stir flour mixture into creamed mixture alternately with applesauce; make 3 dry and 2 liquid additions, combining lightly after each. Turn batter into prepared pan.
- Bake for 40 to 45 minutes, or until cake springs back when lightly touched.

Nutrition Facts

Serving: **1 - 9 inch square cake** | Calories: **226.5 kcal** | Carbohydrates: **34.3 g** | Protein: **2.9 g** | Saturated fat: **2.4 g** | Cholesterol: **31 mg** | Sodium: **195.4 mg** | Fiber: **2.8 g** | Sugar: **20 g**

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