

APPLESAUCE CAKE



1 cup sugar	pinch of salt
½ cup shortening	½ t. cloves
1 t. baking soda dissolved in 2 T water	1 t. cinnamon
1 cup applesauce	½ t. nutmeg
1 ¾ cups flour	1 cup raisins
	½ cup chopped nuts

Cream sugar and shortening. Stir baking soda into applesauce then add to mixture. Sift together flour, salt, cloves, cinnamon and nutmeg. Add to mixture. Fold in raisins and nuts. Pour into greased and floured tube pan. Bake 45 minutes in 350° oven.

Frost with basic butter frosting or a lemon-flavored butter frosting.