JOYCE'S APPLESAUCE CAKE

1/4 cup Crisco
1 cup sugar
1 well beaten egg
3/4 cup applesauce
1 1/4 cups flour

1/4 t. salt, cinnamon, cloves and allspice

½ cup boiling water1 t. baking soda1 cup raisins¾ cup nuts

Cream crisco and sugar. Add egg and applesauce. Sift flour and spices. Mix baking soda and water. Add flour and baking soda alternately to creamed mixture. Add raisins and nuts. Bake in a 9x9 pan 50 minutes at 350°.