

Applesauce Cake with Caramel Glaze

SERVES ONE 10-INCH CAKE

AMOUNT	MEASURE	INGREDIENT
1 cup	8 ounces, 226 g	Unsalted butter, at room temperature
2 cups	16 ounces, 453 g	Brown sugar, packed
1		Egg
3 cups	13 ounces, 368 g	All-purpose flour
2 teaspoons	8 g	Baking soda
1/4 teaspoon	2 g	Salt
1 teaspoon	2 g	Ground cinnamon
1 teaspoon	2 g	Ground nutmeg
1 teaspoon	2 g	Ground cloves
2 cups	17 ounces, 482 g	Applesauce, unsweetened
2 cups	12 ounces, 340 g	Raisins
1 cup	4 ounces, 113 g	Walnuts, coarsely chopped

For the Glaze

1 cup	8 ounces, 226 g	Brown sugar, packed
1/4 cup	2 ounces, 56 g	Unsalted butter
1/4 cup	2 ounces, 55 ml	Evaporated milk

PROCEDURE

- 1 Preheat the oven to 350°F (175°C). Grease and flour a 10-inch (25.4 cm) tube pan.
- 2 Cream the butter until smooth. Gradually add the brown sugar, beating until light and fluffy.
- 3 Add the egg; beat well.
- 4 Sift together 2 1/2 cups (10 ounces, 283 g) of the flour, the baking soda, salt, and spices. Add to the creamed mixture in batches alternating with the applesauce. Beat well after each addition.
- 5 Dredge the raisins and walnuts in the remaining flour; fold into the batter.
- 6 Pour the batter into the prepared pan. Bake for 1 hour and 15 minutes or until cake tests done.