THE J.M. SMUCKER Co

Applesauce Cake with Caramel Icing

Prep Time	Cook Time	Serves	Difficulty
15 mins	1 hr 5 mins	12	N/A

Ingredients

- **Cake:**
- 1/2 cup (125 mL) Crisco® Golden Shortening
- 1 1/2 cup (375 mL) sugar
- 1 egg
- 2 1/2 cups (625 mL) Robin Hood® Original All Purpose Flour

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- 2 tsp (10 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1/4 tsp (1 mL) cinnamon
- 1 1/2 cups (375 mL) unsweetened applesauce
- 1/2 cup (125 mL) raisins
- 1/2 cup (125 mL) chopped walnuts
- **Caramel Icing:**
- 1/4 cup 50 mL) Crisco Golden Shortening
- 2 tsp (10 mL) Robin Hood® Original All Purpose Flour

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- 1 cup (250 mL) light brown sugar, packed
- 2/3 cup (150 mL) Carnation® 2% Evaporated Partly Skimmed Milk

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- walnut halves for garnish

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease an 81/2" or 9" (21 cm or 23 cm) spring form pan.

Step 3:

Beat shortening and sugar in large bowl until light and fluffy. Beat in egg. Combine flour, baking soda, salt and cinnamon in a separate bowl; stir into shortening mixture alternately with applesauce, making 3 additions of dry ingredients and 2 of applesauce. Fold in raisins and walnuts. Pour into prepared pan. Bake in centre of preheated oven for about 60 to 65 minutes or until deep golden and cake springs back when lightly pressed. Cool in pan for 20 minutes; remove from pan and cool completely.

Step 5:

Melt shortening over low heat in saucepan. Stir in flour for 1 minute. Whisk in sugar and evaporated milk, whisking until melted and smooth. Bring to boil. Boil for 5 minutes, stirring constantly until thickened. Let cool for 5 minutes. Pour over cake letting excess drip down sides. Garnish with walnut halves.

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