THE J.M. SMUCKER Co

Chocolate Applesauce Cake

Prep Time	Cook Time	Serves	Difficulty
15 mins	45 mins	12	N/A

Ingredients

- 2 cups (500 mL) Robin Hood® Original All Purpose Flour

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- 1/4 cup (50 mL) cocoa powder
- 1 1/2 tsp (7 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) butter, softened
- 1 1/2 cups (375 mL) granulated sugar
- 3 eggs
- 2 cups (500 mL) unsweetened applesauce
- 1 cup (250 mL) semi-sweet chocolate chips
- 3/4 cups (174 mL) chopped walnuts (optional)

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 9" x 13" (3.5L) baking pan or line with parchment paper.

Step 2:

Combine flour, cocoa, baking soda and salt in medium mixing bowl. Stir well to blend.

Step 3:

Cream butter and sugar together in large bowl beating until light and fluffy. Add eggs, one at a time, beating well after each addition.

Step 4:

Add half of dry mixture to wet ingredients. Add applesauce and then remaining dry mixture. Beat after each addition.

Step 5:

Spread batter evenly in prepared pan. Sprinkle with chocolate chips and walnuts.

Step 6:

Bake in preheated oven for 35 to 45 minutes. Cool in pan on wire rack.

Images

