

Applesauce Cake

For some reason this recipe has been a favorite on my website for years. Unfortunately, I cannot take credit for this deceptively simple recipe. I found it on the [Mid-Hudson Vegetarian Society website](#). For years, this was my go to dish for any potluck. It's quick to make and always a crowd pleaser.

Makes 1,
9x13 loaf cake

½ cup canola oil
1 cup organic granulated sugar
2 cups unbleached flour
1 ½ teaspoon baking soda
1 teaspoon cinnamon
½ teaspoon nutmeg
2 cups applesauce
½ teaspoon vanilla

1. Preheat oven to 350 degrees.
2. Mix oil and sugar well.
3. In a separate bowl, mix the flour, baking soda, cinnamon and nutmeg.
4. Mix the applesauce and vanilla into the oil and sugar mixture.
5. Mix in the dry ingredients and beat until smooth.
6. Pour the batter into an oiled and floured 9" x 13" pan and bake at 350 degrees for 45 - 50 minutes until a toothpick inserted in the middle comes out clean.