

**DESSERTS (CAKES AND FROSTINGS) No.G 002 00**  
**APPLESAUCE CAKE**

**Yield** 100

**Portion** 1 Piece

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
304 cal	47 g	3 g	12 g	34 mg	172 mg	43 mg

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
 BAKING POWDER  
 BAKING SODA  
 CINNAMON,GROUND  
 CLOVES,GROUND  
 SALT  
 SUGAR,GRANULATED  
 RAISINS  
 APPLESAUCE,CANNED,UNSWEETENED  
 SHORTENING  
 EGGS,WHOLE,FROZEN  
 COOKING SPRAY,NONSTICK

**Weight**

3-5/8 lbs  
 1-3/4 oz  
 3/4 oz  
 1/2 oz  
 1/4 oz  
 1/4 oz  
 2-2/3 lbs  
 1-1/2 lbs  
 3-1/4 lbs  
 1-1/2 lbs  
 1-3/4 lbs  
 2 oz

**Measure**

3 qts 1 cup  
 1/4 cup  
 1 tbsp  
 2 tbsp  
 1 tbsp  
 1/8 tsp  
 1 qts 2 cup  
 1 qts 1/2 cup  
 1 qts 2 cup  
 3-3/8 cup  
 3-1/4 cup  
 1/4 cup 1/3 tbsp

**Issue**

**Method**

- 1 Sift together flour, baking powder, baking soda, cinnamon, cloves, salt and sugar into mixer bowl.
- 2 Add raisins, applesauce and shortening to dry ingredients. Beat at low speed 1 minute, then at medium speed 2 minutes. Scrape down bowl.
- 3 Add eggs slowly to mixture while beating at low speed about 1 minute. Scrape down bowl. Beat at medium speed 3 minutes.
- 4 Lightly spray each pan with non-stick cooking spray. Pour 3-3/4 quarts batter into each sprayed and floured pan.
- 5 Using a convection oven, bake in 325 F. oven for 20 to 25 minutes or until done on high fan, open vent.
- 6 Cool; frost if desired. Cut 6 by 9.