

Applesauce Cake
9 x 13 baking dish
325° (preheated) about 40 – 45 minutes

***Make crumbs:** (using pastry
blender or in food processor)*

2 cups flour
2 cups brown sugar (not packed)
1 sticks butter or margarine

Add 1 cup chopped nuts
Reserve 1 cup mixture for
topping

Mix remaining crumb with:

1 beaten egg
1 cup applesauce
2 tsp ground cinnamon
1 tsp soda *dissolved in*
2 Tblsp **boiling** water – and cooled

Stir lightly until mixed –
5 – 10 times

Pour into 9 x 13 baking dish.. Sprinkle with reserved crumbs. Bake as directed.