



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) All Vegetable Shortening
  - 1 1/2 cups (375 mL) sugar
  - 1 egg
  - 2 1/2 cups (625 mL) **Robin Hood®** Original All Purpose Flour
  - 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) All Vegetable Shortening
  - 2 tsp (10 mL) **Robin Hood** Original All Purpose Flour
  - 1 cup (250 mL) packed, light brown sugar
  - 2/3 cup (150 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- Fat Free Evaporated Skim Milk
- walnut halves, for garnish

## Directions

### Step 1:

Preheat oven to 350°F (180°C). Grease an 8½" or 9" (21 cm or 23 cm) spring form pan.

### Step 2:

Cake: Beat shortening and sugar in large bowl until light and fluffy in texture. Beat in egg.

### Step 3:

Combine flour, baking soda, salt and cinnamon in a separate large bowl. Stir into shortening mixture alternating with applesauce, making 3 additions of dry ingredients and 2 of applesauce. Fold in raisins and walnuts. Pour into prepared pan.

### Step 4:

Bake in preheated oven about 60 to 65 minutes or until deep golden and a toothpick inserted in center of cake comes out clean. Cool in pan for 20 minutes; remove from pan and cool completely on wire rack.

### Step 5:

Caramel Icing: 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 5 minutes, stirring constantly until thickened. Let cool 5 minutes. Pour over cake letting excess drip down sides. Garnish with walnut halves.

## Images

