

Applesauce Cake

Classic moist applesauce cake recipe with warm spices. Easy homemade dessert perfect for any occasion with simple pantry ingredients.

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| 15 | 35 | 50 | 8 | Medium |
| PREP MIN | COOK MIN | TOTAL MIN | SERVINGS | DIFFICULTY |

Applesauce Cake

Ingredients

- 2 cup flour
- 1 cup granulated sugar
- 1 cup unsalted butter
- 2 egg
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Grease a 9-inch round cake pan with butter and dust with flour, tapping out excess.
- 2 Mix dry ingredients**

Whisk together 2 cups flour, 1 teaspoon baking soda, 1 teaspoon baking powder, 1 teaspoon cinnamon, 1 teaspoon nutmeg, and 1 teaspoon salt in a medium bowl until evenly combined.
- 3 Cream butter and sugar**

Beat 1 cup sugar and softened butter with an electric mixer on medium speed until light and fluffy, about 3-4 minutes.
- 4 Add 2 eggs one at a time, beating well after each addition until fully incorporated.**
- 5 Mix in 1 cup applesauce and 1 teaspoon vanilla extract until smooth and well combined.**
- 6 Combine wet and dry ingredients**

Add the flour mixture to the wet ingredients in three additions, stirring gently with a wooden spoon just until combined after each addition. Do not overmix.
- 7 Bake the cake**

Pour batter into prepared pan and spread evenly. Bake for 30-35 minutes, until a toothpick inserted in center comes out with just a few moist crumbs.

Tips

Use Room Temperature Ingredients: Bring eggs and butter to room temperature before mixing. This ensures better incorporation and a more tender cake texture.

Don't Overmix the Batter: Once you add the flour mixture to the wet ingredients, mix just until combined. Overmixing develops gluten, resulting in a tough, dense cake.

Test for Doneness Properly: Insert a toothpick in the center of the cake - it should come out with just a few moist crumbs attached, not completely clean, to ensure the cake stays moist.

Cool Completely Before Removing: Let the cake cool in the pan for 10 minutes, then turn out onto a wire rack. This prevents the cake from breaking apart while still warm.

Enhance the Spices: Toast whole spices like cinnamon sticks and nutmeg, then grind them fresh for more intense flavor. You can also add a pinch of cardamom or allspice for complexity.

Make It Ahead: This cake tastes even better the next day as flavors develop. Wrap tightly and store at room temperature overnight before serving for best results.

Prevent Sticking: Grease your pan thoroughly and dust with flour, or use parchment paper for easy removal. This cake's moisture can make it prone to sticking.

Customize the Sweetness: Start with less sugar if using sweetened applesauce, or add an extra tablespoon if you prefer sweeter desserts. Taste your applesauce first to gauge its sweetness level.