

## Apple Sauce Cake

By: Grandma Roe

From: Her grandson, Jimmy Matthews

1  $\frac{1}{2}$  cup apple sauce  
1/2 cup shortening  
2 cup sugar  
1 egg  
2  $\frac{1}{2}$  cup flour  
 $\frac{1}{4}$  tsp salt  
 $\frac{1}{2}$  tsp cinnamon  
 $\frac{1}{2}$  tsp cloves  
 $\frac{1}{2}$  tsp all spice  
1 cup chopped raisins  
 $\frac{1}{2}$  nuts  
2 tsp baking soda  
 $\frac{1}{2}$  cup boiling water

Cream shortening and gradually add sugar. Add beaten egg and apple sauce. Use a little of the flour to sift over fruit and nuts. Sift remaining flour with salt and spices. Dissolve baking soda in boiling water. Add flour mixture alternately with the water to the creamed mixture. Add the floured raisins and nuts. Pour into cake tins or bake in a mold, greased and floured. Bake at 350° for 1 hour.