

Applesauce Breakfast Cake

Makes: 12 Servings

Ingredients

cooking spray (Nonstick)

1 1/2 cups flour (plus 1 tablespoon)

1 1/4 teaspoons baking powder

1/4 teaspoon baking soda

1 teaspoon cinnamon

1/2 teaspoon nutmeg (if you like)

1/2 cup granulated sugar (use 1 cup regular sugar if brown sugar is not used))

1/2 cup brown sugar (if you like)

1 egg

1 1/4 cups applesauce

1/4 cup vegetable oil

1 teaspoon vanilla extract

1/2 cup raisins

Directions

1. Preheat oven to 350 degrees F. Coat a 9-inch bundt pan or a 8x4-inch loaf pan with nonstick cooking spray and dust with 1 tablespoon flour. 2. Combine the remaining flour (1 1/2 cups), baking powder, baking soda and

cinnamon. If using nutmeg, add that too. Mix well. 3. Combine sugars, egg, applesauce, oil, and vanilla. Mix into flour until combined. Stir in raisins. 4. Bake for 30-35 minutes or until cake is browned and a toothpick or fork inserted into the center comes out clean. 5. Allow to cool in pan for 10 minutes; turn pan upside down onto a rack or plate and cool.

Source: Recipes adapted from The Passionate Vegetarian Cookbook.