Rum Cake

Ingredients

- 1 can applesauce
- 4 tsps soda
- 1 cup shortening, part butter
- 1 cup brown sugar
- 2 eggs
- 3 1/2 cups flour
- 1 tsps salt
- 1 tsp cloves
- 1 tsp cinnamon
- 1 1/2 cups nuts
- 1 tbsp rum flavor
- 2 cups raisins
- Icing: powdered sugar with rum flavoring

Summary

Yield: 12
Source: Mary Cooper
Prep Time: 30 minutes
Category: Cakes
Cuisine: American

Instructions

Notes

Empty into a bowl a can of applesauce. Add 4 teaspoons of soda, let stand while creaming together the shortening, brown sugar, sugar and eggs.

Add applesauce and soda. Mix together the dry ingredients then combine. Bake @ 350° for 25 min. Ice with butter rum icing.