

Applesauce Fruit Cake

Ingredients:

- 1/2 cup oil
- 1 cup sugar
- 2 cups unsweetened applesauce
- 2 cups flour
- 1 1/2 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon vanilla extract
- 1 to 2 cups total of dried fruit – use dried raisins, cherries, pineapple, dates, cranberries (or as desired)
- 1/2 to 3/4 cup chopped walnuts (omit for nut allergy)

Directions:

- 1 Preheat oven to 350° F and lightly spray a loaf pan or a Bundt pan with cooking spray.
- 2 Mix oil and sugar well, add applesauce.
- 3 Mix in flour, baking soda, cinnamon and vanilla and beat until smooth.
- 4 Stir in dried fruit and nuts (if using).
- 5 Pour batter into prepared loaf or Bundt pan and bake at 350° F for 45-50 minutes, until a toothpick inserted in the center removes cleanly.

