

# Applesauce Cake

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

15 min

PREP

35 min

COOK

50 min

TOTAL

8

SERVINGS

Medium

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

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**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.