

How to Make Grandma's Applesauce Cake - A Tender, Old-Fashioned Favorite

This Applesauce Cake stands out for several reasons:



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1 cup granulated sugar
- 1/2 cup brown sugar
- 1/2 cup vegetable oil
- 1 cup unsweetened applesauce
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup chopped walnuts or pecans (optional)

DIRECTIONS

1. There's something magical about the aroma of a freshly baked cake wafting through the house, especially when it's a recipe passed down through generations. Grandma's Applesauce Cake is not just a dessert; it's a warm hug from the past. I remember the afternoons spent in her cozy kitchen, where the sun streamed through the window, illuminating the dust motes dancing in the air. As she stirred the batter, she would share stories of her childhood, and I would eagerly await the moment I could sneak a taste of the warm cake. This recipe is a tribute to those cherished memories.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-grandmas-applesauce-cake-a-tender-old-fashioned-favorite/>