

## This Applesauce Cake Is My Fall Baking Staple (But I Make It Year-Round)

Why This Applesauce Cake Works



OVEN  
350°F

TIME  
20 mins

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SAVE  
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### INGREDIENTS

You'll Need (Serves 12 | Prep Time: 20 mins | Bake Time: 30-40 mins)

For the Cream Cheese Frosting: 8 oz cream cheese, near room temperature 6 Tbsp unsalted butter, softened 3 cups (360 g) powdered sugar 1 tsp vanilla extract How I Make My Applesauce Cake (:

### DIRECTIONS

1. Step-by-: Step)
2. Preheat and : Prep
3. I preheat my oven to 350°F and spray a 9x13-inch baking dish with non-stick cooking spray. This cake doesn't stick much, but I don't take chances when it comes to frosting a clean top.
4. Whisk the : Dry Ingredients
5. In a large bowl, I whisk together the flour, baking soda, baking powder, salt, cinnamon, ginger, nutmeg, and allspice. A quick 30 seconds of whisking makes sure everything's evenly distributed. I make a well in the center and set it aside.
6. Beat the : Sugar and Eggs
7. In another large bowl, I beat the granulated sugar, brown sugar, and eggs with an electric hand mixer for about 2 minutes until light and fluffy. This helps the cake get that soft, tender crumb.
8. Add : Wet Ingredients
9. I mix in the applesauce, oil, and vanilla extract until everything's smooth and combined.
10. Combine : Wet and Dry
11. I pour the applesauce mixture into the well of the dry ingredients and gently fold everything together. I stop once the flour is just incorporated-some lumps are totally fine. Overmixing would make the cake tough, and this one is all about staying soft and moist.
12. I pour the batter into the prepared dish and give it a little wiggle to level it out. Into the oven it goes for 30 to 40 minutes. I check doneness with a toothpick in the center-if it comes out clean or with

a moist crumb, it's good to go.

13. After baking, I cool it on a wire rack. If I'm in a rush, I pop it into the fridge for 20 minutes to speed things up.
14. How I : Make the Cream Cheese Frosting
15. This frosting comes together in minutes but tastes like it took a lot more effort.
16. In a clean bowl, I beat together the cream cheese, butter, powdered sugar, and vanilla extract with my hand mixer.
17. I start on low speed until it's mostly combined, then crank it up to high and beat for 3-5 minutes until it's light, fluffy, and spreadable.
18. If the frosting feels too soft (especially in a warm kitchen), I stick it in the freezer for a few minutes, stirring every 2-3 minutes until it firms up just right.
19. Once the cake is completely cool, I slather on the frosting in a thick, dreamy layer.

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

Original recipe: <https://chefmaniac.com/this-applesauce-cake-is-my-fall-baking-staple-but-i-make-it-year-round/>