

Applesauce Cake

Ingredients

Instructions

Preheat oven to 350 degrees. Coat a 10-inch spring-form cake pan with cooking spray; set it aside.

Make topping: Stir together 4 tablespoons butter, the dark brown sugar, oats, 3/4 teaspoon cinnamon, and 1/4 teaspoon salt until smooth. Stir in walnuts; set aside.

Make batter: Sift flour, baking soda, nutmeg, 5 spice powder, and remaining 2 teaspoons cinnamon and 3/4 teaspoon salt; set aside. Put remaining 8 tablespoons (1 stick) butter, the granulated sugar, and light-brown sugar in the bowl of an electric mixer fitted with the paddle attachment. Cream on medium speed until smooth, about 3

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minutes. Mix in the eggs, one at a time. Reduce speed to low; mix in applesauce and then flour mixture. Add the flour in three additions mixing between each addition. Do not over mix.

Pour batter into oiled pan; sprinkle reserved crumb topping over batter. Lay apples on top, tucking some into batter.

Bake until a cake tester inserted near center comes out clean, about 1 hour and 10 minutes. Let cool in pan on a wire rack. Cake can be stored at room temperature, covered with plastic wrap, up to 3 days.