



Dorothy Rieke
Julian, NE

Semi-Finalist



A production of
met
Television
Nebraska's
PBS station

Treasured Applesauce Cake

Recipe Number: 98

Prep time: 30 minutes

Cook time: 50 - 55 minutes

Oven Temp: 350°



INGREDIENTS: 1½ cup unsweetend applesauce
2 tsp baking soda
2 tsp water
½ cup butter
1½ cups sugar
1 egg
2 cups flour (all purpose)
1 tsp cinnamon
¼ tsp salt
1 cup raisins
½ cup chopped black walnuts

DIRECTIONS: Dissolve the soda in the applesauce and water. Let stand. Cream the butter, sugar and egg. Sift together the dry ingredients. Add to creamed mixture alternately with the applesauce mixture. Fold in nuts and raisins. Pour into a 10 inch angel food cake pan, a bundt pan or a 9x13 inch pan. Bake at 350 oven for 50-55 mins.

STORY: *Weddings were very special occasions during the forties, so I was excited to attend a relatives wedding. I would have plenty of food and sweets!*

My cousin Clarence and I fully appreciate the wedding feast. We seldom had an opportunity to indulge our vast appetites. Relatives brought their favorite cakes for dessert. Clarence's mother, known for her wonderfully moist and delicious applesauce cake made from a 100 year old recipe, prepared the applesauce cake.

Clarence and I, eating our cake quickly hoped the platter would be passed again. All at once, Clarence spit something out of his mouth. "Mom" he yelled, "I found the cup handle you lost!"

Clarence's mother turned several shades of "beet" red. Clarence's dad exclaimed "Be quiet boy, and eat your cake." "But Dad," Clarence pleaded. Once he saw his dad's stern face, he kept quiet.

It seemed that Clarence's mother had broken a cup handle off one of the cups she used while mixing up the cake. She looked "high and low" for it. Evidently, it landed in the cake batter. Clarence was strangely silent as he finished the meal no doubt contemplating a punishment to come.

Coming to NET Television in 2009

Funding provided by Walmart
netNebraska.org