

AMISH CHOCOLATE APPLESAUCE CAKE

1/2 cup shortening

2 eggs

1-1/2 cup sugar

1/2 teaspoon cinnamon

2 cups flour

1-1/2 teaspoons baking soda

1/2 teaspoon salt

3 tablespoons cocoa (*I used unsweetened special dark*)

2 cups applesauce (*I used natural chunky*)

1/2 cup chopped nuts (*I used pecans*)

1/2 cup dried cranberries

Preheat the oven to 350 degrees F. Spray a 9 x 13 - inch baking pan. Set aside.

Cream together the shortening, eggs, sugar, and cinnamon in a large mixing bowl. (*I just let it beat while I prepared the dry ingredients so it was nice and light and creamy.*)

Sift together the dry ingredients twice in another bowl. This will make sure that the cocoa is well blended with the flour, etc.

Add the dry ingredients and the applesauce alternately to the creamed mixture beginning and ending with the flour mixture.

Spread the batter evenly in the pan. Sprinkle the nuts on top and then the dried cranberries.

Bake until done in the oven for 30 to 35 minutes. Check with a toothpick for doneness. (*I baked mine in an 8 x 11" glass dish and had to cook it longer.*)

Cut into squares to serve. Best while still warm. So moist and light.

