



Old Fashioned Apple Sauce Cake

1 and 1/2 cups all purpose flour  
1 teaspoon baking soda  
2 teaspoons cinnamon  
1/2 teaspoon allspice  
3/4 cup light brown sugar, packed  
1/2 cup butter, melted  
3/4 cup applesauce  
1/4 cup sour cream  
1 teaspoon pure vanilla  
1 large egg

#### STREUSEL

1/4 all purpose flour  
1/4 cup brown sugar  
1/4 cup granulated sugar  
1/4 teaspoon cinnamon  
1/8 teaspoon fresh grated nutmeg  
4 tablespoons cold butter  
1/4 cup pecans, chopped

Preheat oven to 350 degrees. Spray an 8 x 8 inch square baking pan with non stick cooking spray. I also use parchment paper cut to fit the pan. You can also use a 9 inch round springform pan for a prettier presentation.

In a medium mixing bowl, thoroughly stir together flour, soda, cinnamon, allspice and brown sugar; set aside. In a large bowl, mix melted butter, applesauce, sour cream, vanilla and egg. Add the dry ingredients to the liquid ingredients and stir until mixed. Pour into pan.

Make streusel. In a mixing bowl, mix together all dry ingredients then cut in butter. Sprinkle over top of cake. Sprinkle nuts over top of streusel.

Bake for 40-45 minutes or until golden brown around edges. Cool slightly. If using a spring form pan just remove sides of pan and cut into triangles. If using an 8 x 8 pan, just slice from the pan in squares.

Recipe adapted from [www.food.com](http://www.food.com)

[Elaine Boudier](#) shared [Welcome Home's](#) [photo](#).