

GLAZED APPLESAUCE PECAN SNACK CAKE

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| 1 1/2 cups all-purpose flour | 1 cup white sugar |
| 1 teaspoon ground cinnamon | 1 teaspoon baking soda |
| 1 teaspoon salt | 1 cup unsweetened applesauce |
| 1/2 cup butter, softened | |



Preheat oven to 350°. Grease and flour a 9 inch square baking dish. In a medium bowl, combine flour, cinnamon, and salt. Set aside. In a large bowl, cream butter and sugar until light and fluffy. Dissolve baking soda into applesauce and mix into creamed butter. Add flour mixture. Mix until smooth. Pour batter into prepared dish. Bake at 350° for 30 -40 minutes or until top springs back.

Glaze: 1 cup powdered sugar, 1 T milk 2 T melted butter
Mix together and drizzle over slightly cooled cake.

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