Sourdough Applesauce Cake

This cake is sweet enough for dessert, but not too sweet to serve as a breakfast coffee cake. Thick homemade applesauce is preferable, but any applesauce will make a nice cake.

Ingredients:
- 1 cup flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1½ teaspoons ground cinnamon
- ½ teaspoon ground nutmeg
- ½ cup butter, softened
- 1 cup whole cane sugar
- 2 eggs
- 1 teaspoon vanilla extract
- ½ cup fresh sourdough starter
- 1 cup applesauce
- ½ cup chopped walnuts or pecans (preferably soaked and dried)
- ½ cup raisins

Instructions:
1. Preheat oven to 350°F.
2. Prepare a 9x13-inch glass baking pan by greasing sides and bottom well.
3. In a small bowl, mix together flour, baking powder, salt and spices.
4. In the Bosch bowl equipped with the cake paddles or batter whisks, beat butter and sugar together until well mixed. Stir in eggs, one at a time. Add vanilla, sourdough starter, and applesauce; mix well.
5. Add flour mixture to sourdough mixture, a little at a time, until thoroughly blended. Stir in nuts and raisins. Pour into prepared pan.
6. Bake 45 minutes, or until top springs back when pressed lightly or toothpick inserted in center comes out clean.
7. Cool completely and frost with cream cheese frosting or serve plain.

Easy Cream Cheese Icing:
- 1 cup cream cheese (or one 8-ounce package)
- 2 tablespoons softened butter
- ¼-⅓ cup honey

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