**Applesauce Snack Cake** *(Cooks' Illustrated, September & October 2006)*

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| 180 mL dried apples, cut into ½ inch pieces (about 5 pieces)  250 mL apple juice or apple cider  375 mL all-purpose flour  5 mL baking soda  160 mL sugar  2 mL cinnamon  1 mL nutmeg  0.5 mL ground cloves | 250 mL unsweetened applesauce, room temperature  1 egg, room temperature, lightly beaten  1 mL salt  125 mL margarine, melted and cooled slightly  5 mL vanilla |

1. Adjust oven rack to middle position. Preheat oven to 325 F. Cut 16 inch length parchment paper or aluminum foil and fold lengthwise in half. Spray 8 inch square pan with cooking spray and fit parchment into pan, pushing it into corners and up sides; allow excess to overhang edges of pan.
2. In a small pot, bring dried apples and apple juice to simmer over medium heat; cook until liquid evaporates and mixture appears dry, about 15 minutes. Cool to room temperature.
3. In a medium bowl, combine flour and baking soda. Set aside.
4. In a second smaller bowl, combine sugar, cinnamon, nutmeg and cloves. Measure 30 mL sugar-spice mixture into a custard cup and set aside for topping.
5. In a food processor, process cooled dried-apple mixture and apple sauce until smooth, 20-30 seconds, scrapping sides of bowl as needed. *Transfer to another bowl so another group can use the food processor*. Set aside.
6. In a large bowl, whisk egg and salt to combine. Add sugar-spice mixture and whisk continuously until well combined and light coloured, about 20 seconds.
7. Add melted margarine in three additions, whisking after each after each.
8. Add applesauce mixture and vanilla and whisk to combine.
9. Add flour mixture to wet ingredients; using rubber spatula, fold gently until just combined and evenly moistened.
10. Turn batter into prepared pan, smoothing top with rubber spatula. Sprinkle with reserved sugar-spice mixture evenly over batter.
11. Bake 35-40 minutes. Cool on cooking rack. Run knife along cake edge without parchment to release. Remove cake from pan by lifting parchment overhang and transfer to cutting board. Cut cake and serve.