

Old Fashioned Applesauce Cake with Walnuts

By: Not Your Mother's Slow Cooker Cookbook

Ingredients:

1 1/2 cups all-purpose flour
1/2 cup packed light brown sugar
1 tsp. ground cinnamon
1/2 tsp ground cloves
1/4 tsp. ground nutmeg
Pinch of ground allspice
1 tsp baking soda
1/2 tsp baking powder
1/4 tsp. salt (optional)
1 cup unsweetened applesauce
1/4 cup buttermilk
5 tablespoons unsalted butter, melted
1 large egg
1/2 cup chopped walnuts

Instructions:

1. Line the bottom of the slow cooker with a round of parchment paper. Coat the paper and the sides of the cooker, one-third of the way up, with non-stick cooking spray or butter.
2. In a medium-size bowl, whisk together the flour, brown sugar, spices, baking soda, baking powder and salt.
3. In a small bowl melt the butter.
4. In the bowl with the melted butter, add the applesauce, egg and buttermilk. Mix to combine.
5. Add the applesauce mixture to the dry ingredients and blend until smooth and fluffy.
6. Stir in the walnuts.
7. Spread the batter in the crockpot.
8. Cover and cook on HIGH until puffed and the cake tester (toothpick) inserted into the center comes out clean. Approx. 2 1/4 - 2 1/2 hours.

Serves: 6



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