



HOLIDAY RECIPES

Apple Spice Snack Cake

(Makes 12 Servings)

Ingredients

Cake:

¼ cup canola oil
¾ cup Splenda granular
2 Tbsp. molasses or brown sugar
1 large egg
2-3 apples for applesauce*
1 tsp. vanilla
1 ½ cups all purpose flour
1 tsp. baking powder
½ tsp. baking soda
2 tsp. cinnamon
½ tsp. allspice

Topping:

1 Tbsp. Splenda granular
½ tsp. cinnamon
Nonstick Spray

Directions

1. Preheat oven to 350°.
2. Spray an 8"x 8" baking pan with nonstick spray.
3. In a large bowl, stir together the oil, Splenda, and molasses or brown sugar, egg, applesauce, and vanilla.
4. In a medium bowl, whisk together flour, baking powder, baking soda, cinnamon, and allspice.
5. Stir the dry mixture into the wet mixture, mixing just until blended.
6. Spoon batter into prepared pan.
7. In a small bowl, combine Splenda and cinnamon for topping and sprinkle evenly over batter.
8. Bake for 20 minutes until the center of the cake springs back lightly when touched.

* To make applesauce, core and remove stems and bad spots on apples. Leave skins on and dice apples. Place apples in a sauce pan with just enough water to cover bottom of pan. Cook over medium heat, stirring occasionally until apples are just soft, adding more water only if needed. Remove from heat – coarsely mash apples with a potato masher or use food processor to coarsely mash, leaving small chunks of apples. Measure out ¾ cup of applesauce for recipe.

Nutrition Facts

Calories: 25
Total Fat: 0 g
Saturated Fat: 0 g
Cholesterol: 0 mg
Sodium: 25 mg
Total Carbohydrate: 5 g
Dietary Fiber: 0 g
Sugars: 4 g
Protein: 2 g



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