

Applesauce-Oatmeal Cake

from foodnetwork.com

Ingredients

- 1 1/2 cups water
- 1 cup old-fashioned oats
- 1/2 teaspoons salt
- 1 cup packed dark brown sugar
- 1 cup unsweetened applesauce
- 1/4 cup vegetable oil
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 2 large eggs
- 13 by 9-inch baking pan *
- Try one of these options: 1 cup raisins or craisins, use chunky applesauce instead of regular, chopped pecans or walnuts, blueberries (fresh or frozen), mashed ripe bananas, flake coconut.



Directions

Bring the water to a boil in a medium-size saucepan over moderately high heat. Stir in the oats. When the liquid returns to a boil, stir in the raisins/craisins (if using) and salt. Reduce the heat and simmer 4 to 5 minutes, stirring occasionally, until the oats are soft and the water is absorbed. Remove from heat, stir in the sugar, applesauce, and oil. Cool to lukewarm. Meanwhile, heat the oven to 350 degrees, and grease the pan. Put the flour, baking soda, cinnamon, and nutmeg into a large bowl. Stir to mix well. Stir the eggs into the oat mixture. Add the flour mixture (and any other options, if using), and stir just until moistened. Spread in the prepared pan and bake 30 to 40 minutes, or until the cake starts to shrink from the sides of the pan and a wooden pick inserted in the center of the cake comes out clean. Place the pan on a wire rack to cool. The cake is good served warm. Or cool completely, cover tightly, and store overnight at room temperature before serving or freezing.

*For a more elegant presentation, you could try baking the cake in a bundt pan, just reduce the oven temp to 325, and check after 40 minutes, might take a few more minutes to bake. Optional: Dust with a sheen of cinnamon-sugar.