

Apple Streusel Cake
Yields: 9x13 cakepan

Ingredients:

Muffins:			Topping:		
½	tsp	Baking soda	1/3	C	All-purpose flour
10	oz	Tart applesauce	¼	C	brown sugar
4	Tbsp	Butter, softened or soft margarine	¼	tsp	Ground cinnamon
½	C	Brown sugar	¼	tsp	Freshly grated nutmeg
1		Large egg, lightly beaten	2 ½	Tbsp	Butter
1 ¼	C	Self-rising white flour			
½	tsp	Ground cinnamon			
½	tsp	Freshly ground nutmeg			

Procedure:

1. Butter and flour cakepan.
2. First make the topping. Put the flour, sugar, cinnamon, and nutmeg in a bowl or in the bowl of a food processor. Cut the butter into small pieces, then either rub it in by hand or blend in the processor until the mixture resembles fine breadcrumbs. Set it aside while you make the cake.
3. To make the cakes, add the baking soda to the jar of applesauce and stir until dissolved. Put the butter and sugar in a bowl and beat together until light and fluffy. Gradually beat in the egg. Sift in the flour, cinnamon, and nutmeg and using a large metal spoon, fold into the mixture, alternating with the applesauce.
4. Spoon the batter into the cakepan. Sprinkle the topping over cake to cover the top and press down gently.
5. Bake the cake in a preheated oven, 350°F, for 30 minutes, or until well risen and golden brown. Leave the cake for 2-3 minutes before serving warm or transfer to a wire rack and let cool.