

# Grandma Gross' Applesauce Cake

## Ingredients

1 1/2 cups unsifted flour  
1 1/2 tsp soda  
1/4 tsp baking powder  
1/2 tsp cloves  
1 tsp cinnamon  
1/2 tsp allspice  
1 1/2 tsp salt  
2 cups sugar  
1/2 cup shortening  
2 eggs  
2 cups applesauce  
1 cup walnuts  
20 large marshmallows

## Directions

Preheat oven to 350 degrees. Grease and flour a 13" x 9" pan. Sift dry ingredients together. Beat in shortening, eggs and applesauce. Add walnuts. Spread in pan. Press marshmallows into batter in rows four across and five down. Bake 45—50 minutes. The melted, toasted marshmallows make a nice glaze, no frosting needed.

Submitted by: Cecilia Green



Here's an apple for grade school teacher Irene Kelly Schultz, second from right, and Bartlett High School students to munch on this crisp autumn day.

"This recipe is at least 50 years old and came from my sister's mother-in-law, who owned a restaurant in Kansas."