

Applesauce Cake

Ingredients

2 cups sugar
1 cup lard
3 Tbsp cocoa
1 tsp cloves
1 tsp cinnamon
2 cups unsweetened applesauce, heated
3 tsp baking soda dissolved in 1/4 cup of hot water
2 cups flour
1 tsp baking powder

Directions

Mix the sugar and lard together. Add cocoa, cloves and cinnamon. Mix in the applesauce, baking soda with water, flour and baking powder. Raisins may be added if desired. Bake for 40 minutes in 350 degree oven.



The Fourth of July in Bartlett has always been a holiday for freedom, family, friends, festivals and all-American desserts.

Submitted by: Sue Wells



“This is my Grandma Pelletier’s recipe. Her parents are buried in Bartlett Cemetery on North Avenue. My mother Irene Romke used to bake a cake once a week for her family when she was a teenager, and she often made this recipe of her mother’s.”