

## Somerset Applesauce Cake

1 lb apples, prepared and roughly chopped  
1 oz granulated sugar

4 oz butter/margarine  
6 oz caster sugar  
1 egg, beaten  
10½ oz self raising flour, plus half teaspoon baking powder  
Pinch salt  
1 teaspoon Cinnamon  
Half teaspoon each Allspice & Nutmeg  
Quarter teaspoon ground cloves  
6 oz raisins  
3½ oz chopped walnuts

Oven 180°C, 350°F, Gas 4.  
A greased and lined loaf tin

Make an apple sauce with the apples, granulated sugar and a splash (about a dessertspoon) of water. You want a rough, lumpy texture. It will cook further during baking.  
Allow to cool completely.

Cream butter and caster sugar together to a light creamy consistency.  
Add the egg (slowly incorporating it, so that it does not curdle).  
Add the cooled apple. Mix gently but thoroughly.  
Add the flour & spices, then the raisins and nuts when the flour is thoroughly combined.  
Spoon into the prepared tin. Do NOT smooth the top - if it needs to settle, give the tin a sharp tap on the work surface.

Bake for 50 to 60 minutes. When it is cooked, it will 'sing' slightly, and the top will spring back when pressed lightly. The skewer test is unlikely to work, due to the moisture content.