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APPLE RAISIN NUT CAKE



This Apple Raisin Nut Cake is a delightful dessert perfect for a fall evening. The recipe features the classic combination of apples, raisins, and walnuts. The batter is thick, resulting in a rich and flavorful cake that's baked to a golden brown.



01 HR 20 MINS



Serves 8-12



Featuring

[Rainbow Orchards](#)
[Lujan Farm](#)

INGREDIENTS

- 1/2 cup apple sauce
- 3 eggs
- 1-1/2 cups sugar
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1-1/2 teaspoons cinnamon
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 3 cups apples, peeled and chopped
- 1 cup chopped walnuts
- 1 cup raisins

METHOD

Preheat oven to 350°F. Mix applesauce, sugar, and eggs. Beat for a minute. Add vanilla.

Stir in dry ingredients - flour, salt, spices, and baking soda. Stir well, making sure all flour is incorporated.

Add apples, nuts, and raisins. Gently blend ingredients. The batter will be very thick. Pour into a greased and floured 9 x 13 pan. Spread evenly.

Bake for 45 to 50 minutes, or until a toothpick inserted in the center comes out cleanly.