

# Applesauce Carrot Cake

Corinne Potter

## Ingredients

$\frac{3}{4}$  cup applesauce,  
unsweetened

$\frac{3}{4}$  cup grated carrot

$\frac{3}{4}$  cup raisins

$\frac{3}{4}$  cup walnut pieces

$\frac{3}{4}$  cup water

$\frac{3}{4}$  cup honey

2 tablespoons butter

$\frac{1}{2}$  teaspoon cinnamon

$\frac{1}{4}$  teaspoon allspice

$\frac{1}{4}$  teaspoon nutmeg

$\frac{1}{8}$  teaspoon cloves

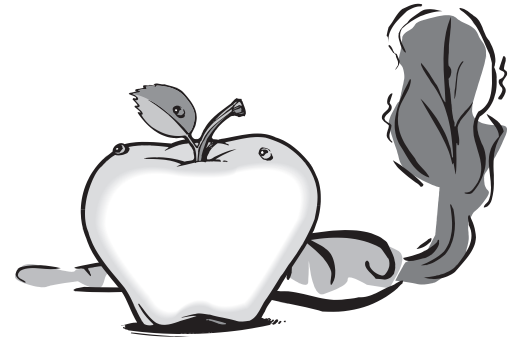
pinch of sea salt

$\frac{3}{4}$  cup whole-wheat  
pastry flour

$\frac{3}{4}$  cup unbleached white  
flour

$\frac{1}{2}$  cup wheat germ

1 teaspoon baking soda



## Directions

Preheat oven to 350 degrees.

Combine first twelve ingredients in a medium saucepan.

Cook over low heat for 10 minutes; remove and cool to lukewarm.

Combine the flours, wheat germ, and baking soda, and mix well.

Add wet ingredients to dry and barely mix.

Bake in a greased 9x9 pan, for approximately 40 minutes (may take longer).