



Recipe for: Wallace Applesauce Cake

From the kitchen of: Jan Jesberger

**Orange Delight  
Cake**

$\frac{3}{4}$  cup shortening  
 $\frac{1}{2}$  cups sugar  
3 beaten egg yolks  
 $\frac{2}{4}$  cups cake flour  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{3}{4}$  teaspoons baking powder

$\frac{3}{4}$  cup cold water  
 $\frac{1}{4}$  cup orange juice  
1 tablespoon grated orange peel  
3 stiff-beaten egg whites

Thoroughly cream shortening and sugar; add egg yolks and beat well. Add sifted dry ingredients alternately with water, orange juice, and peel. Fold in egg whites. Bake in 2 waxed-paper-lined 9-inch layer cake pans in moderate oven (350°) 30 to 35 minutes. Put together with Orange Filling. Frost with Orange Frosting (Page 20).

**Orange Filling:** Mix  $\frac{1}{4}$  cup cornstarch, 1 cup sugar, and  $\frac{1}{2}$  teaspoon salt; add  $\frac{1}{2}$  tablespoons lemon juice, 1 cup chopped orange segments, and 2 tablespoons grated orange peel. Cook in double boiler until thick. Remove from heat and add 2 tablespoons butter. Cool before spreading on cake.

**Butter Sponge  
Cake**

11 beaten egg yolks  
2 cups sugar  
1 cup milk, scalded  
1 teaspoon vanilla extract

$\frac{2}{4}$  cups cake flour  
2 teaspoons baking powder  
 $\frac{1}{2}$  cup melted butter

Beat egg yolks with sugar until light-colored and fluffy; add slightly cooled milk and vanilla. Add sifted dry ingredients. Fold in butter. Bake in 2 waxed-paper-lined 8-inch square pans in moderate oven (350°) 30 to 40 minutes. Frost if desired.

**Graham  
Cracker Cake**

$\frac{1}{2}$  cup shortening  
1 cup sugar  
3 beaten egg yolks  
 $\frac{1}{2}$  teaspoon vanilla extract  
 $\frac{1}{4}$  cup flour  
 $\frac{1}{2}$  teaspoons baking powder

$\frac{1}{4}$  teaspoon salt  
24 graham crackers, crushed  
 $\frac{3}{4}$  cup milk  
 $\frac{1}{2}$  cup chopped California walnut meats  
3 stiff-beaten egg whites

Thoroughly cream shortening and sugar; add egg yolks and vanilla; beat well. Add sifted dry ingredients alternately with graham cracker crumbs and milk; add nut meats. Fold in egg whites. Bake in 2 waxed-paper-lined 8-inch layer cake pans in moderate oven (350°) 25 minutes. Put layers together with Cream Filling (Page 21); frost with Brown Sugar Frosting (Page 20).

**Spice Cake**

$\frac{1}{2}$  cup shortening  
1 cup sugar  
2 eggs  
 $\frac{1}{2}$  cup light molasses  
 $\frac{2}{4}$  cups flour  
 $\frac{1}{4}$  teaspoon salt

$\frac{2}{4}$  teaspoons baking powder  
 $\frac{3}{4}$  teaspoon cloves  
 $\frac{1}{4}$  teaspoon allspice  
 $\frac{3}{4}$  cup milk

Thoroughly cream shortening and sugar; add eggs, one at a time, beating after each addition. Beat in molasses. Add sifted dry ingredients alternately with milk, beating after each addition. Bake in 2 waxed-paper-lined 9-inch layer cake pans in moderate oven (350°) 30 to 35 minutes. Frost with Butterscotch Frosting (Page 20).

**Applesauce  
Cake**

$\frac{3}{4}$  cup shortening  
 $\frac{2}{4}$  cups sugar  
3 2 beaten eggs  
1 cup thick, unsweetened applesauce  
2 cups flour  
 $\frac{1}{4}$  teaspoon salt

$\frac{1}{4}$  teaspoon baking powder  
 $\frac{1}{2}$  teaspoon soda  
1 teaspoon cinnamon  
 $\frac{1}{2}$  teaspoon cloves  
1 cup chopped, seeded raisins

Thoroughly cream shortening and sugar; add eggs and beat well. Add applesauce, then sifted dry ingredients. Beat smooth and fold in raisins. Bake in waxed-paper-lined 8-inch square pan in moderate oven (350°) 45 to 60 minutes. Serve plain or frosted. This cake will remain moist several days in closely covered container.



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## Story

This is a scanned page of a recipe that my entire family memorized by heart when I was growing up. We took it to every potluck (and being Lutherans, we attend a whole lot of pot lucks!) in a larger than average cake pan, which is where the measurements on the side of the original recipe come from. We would make a thin coffee or peanut butter icing to go on it. People loved that cake and looked forward to it every time.

My dad found this recipe to be the closest to an applesauce cake his grandmother made and so it has likely been going to pot lucks since the 1890's. My folks started taking it to pot lucks right after they were married in 1948. I still make it anytime I have company and it's still always a hit.