



Cut at the line for a 4x6 Recipe Card

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## ***Apple Spice Cake***

(Cakes, None)

### Ingredients:

- 1/2 cup raisins
- 2 cups all-purpose flour
- 1 tsp ground cinnamon
- 1 tsp ground nutmeg
- 1 tsp ground allspice
- 1/2 tsp salt
- 1 cup butter, softened
- 2 cups white sugar
- 4 eggs
- 1 tsp vanilla extract
- 1 tsp baking soda
- 1 tbsp warm water
- 3 apples, peeled, cored and chopped
- 1/4 cup icing sugar for dusting

### Directions:

Preheat oven to 350°F. Butter a 10" tube pan. Cover raisins with warm water, let soak for 10 min., then drain. Whisk together flour, spices and salt. Set aside. Cream together butter and sugar. Mix in eggs and vanilla. Stir together soda and 1 tbsp warm water, and mix into the sugar mixture. Stir in flour mixture, apples and strained raisins until well blended. Pour batter into prepared pan. Bake for approx-imately 1 hour, or until a tester comes out clean. Cool in pan. Once cool, shake pan to loosen cake. Turn onto plate, and dust with icing sugar.

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