

Angela's Christmas Cake

Ingredients

- 1½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- 2 large eggs
- ½ cup granulated sugar
- ¼ cup brown sugar
- ¾ cup unsweetened applesauce
- ½ cup buttermilk (or ½ cup milk mixed with 2 tbs vinegar- set aside for 5 mins)
- ½ teaspoon vanilla extract
- ½ cup red and green maraschino cherries halved (or red and green candied fruit)

Instructions

- Preheat oven to 350°F/180°C. Grease a loaf pan.
- In a large bowl sift together flour, baking powder, baking soda, salt, cinnamon, ginger, nutmeg, and cloves. Set aside.
- In a medium bowl whisk eggs, granulated sugar, and brown sugar until well combined for about a minute.
- Add applesauce and whisk until combined.
- Add buttermilk, and vanilla extract and mix until well combined.
- Pour the mixture into the flour mixture and mix as little as possible, just until combined and smooth.
- Add cherries and stir just enough to mix through.
- Pour the batter into the prepared pan.
- Bake for 45 minutes or until a toothpick inserted into the center of the cake comes out clean.
- Allow cake to cool completely.

