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Applesauce Cake with Cinnamon and Brown Sugar Frosting

(modified by Sweetnicks)

Cake:

- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon ground allspice
- 1/4 teaspoon salt
- pinch of ground cloves
- 1 stick butter, softened
- 1/2 cup brown sugar
- 1/2 cup sugar
- 1 large egg
- 1 cup applesauce

Frosting:

- 6 ounces brown sugar cinnamon cream cheese, softened
- 3 tablespoons butter, softened
- 3/4 cup confectioners sugar (more as needed to reach desired consistency)
- 1 teaspoon vanilla extract

Preheat oven to 350. Grease an 8 inch square baking pan. In a bowl, mix together flour, baking soda, cinnamon, allspice, salt and ground cloves. Add butter and sugars and beat well until fluffy. Add egg and beat until well blended. Add applesauce and blend well. Scrape batter into prepared pan and bake for 40 minutes, until toothpick inserted in center comes out clean. Let cake cool completely in pan. Make frosting: beat cream cheese and butter together until smooth. Add sugar and vanilla extract and mix until well blended. Spread frosting on cooled cake, cut and serve.

Sweetnicks' Notes: One of our favorites, this cake is sweet, but not overly so. Quite delicious stuff.