Applesauce Spice Cake with Caramel Frosting

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http://www.epicurious.com/recipes/food/views/233279
Internet Address:



CAKE:

1 1/2 cups all-purpose flour

1 teaspoon baking soda

2 teaspoons ground cinnamon

1 teaspoon grated nutmeg, freshly grated, if possible

1/4 teaspoon ground cloves

1/2 teaspoon ground ginger

1/4 teaspoon salt

1 cup turbinado sugar

1 stick unsalted butter (1/2 cup) softened

2 teaspoons light rum

1 large egg

1 cup unsweetened applesauce, plus 1 tablespoon

ICING:

3 tablespoons unsalted butter

1 cup turbinado sugar

6 tablespoons evaporated milk, canned

1 teaspoon light rum

1 teaspoon vanilla

1/8 teaspoon salt

1/4 cup powdered sugar

Carolyn T's Blog - Tasting Spoons
http://tastingspoons.com

Servings: 10

If you like a spicy spice cake (rather than a mellow one), increase all the spices except the nutmeg. I also add 1/2 tsp. ground mace when I make it and reduce the nutmeg by the same amount. This is a very good homespun kind of comfort cake. It's not prissy or fancy, although making it in a springform pan gives it more elegance than in a 9x9 pan. You could also make it in a bundt cake pan.

1. CAKE: Place oven rack in middle position and preheat oven to 350°F. Butter a 10-inch springform pan and set aside. Whisk together flour, baking soda, spices, and salt in a bowl.
2. Beat together sugar, butter, and rum with an electric mixer at medium-high speed until combined well, then add egg and beat until pale and fluffy, 2 to 3 minutes with a stand mixer or 5 to 6 minutes with a handheld. Reduce speed to low and add dry ingredients, mixing until combined well. Add applesauce and mix until combined well. Spread batter evenly in springform pan and bake until a wooden pick or skewer comes out clean, 25 to 30 minutes. Start testing the cake at 25 minutes so you make sure you don't overbake it.
3. Cool cake in pan on a rack 10 minutes, then remove side of pan and cool completely.
4. ICING: Melt 2 tablespoons butter in a 1 1/2- to 2-quart heavy saucepan, then add sugar and evaporated milk and simmer, stirring constantly until sugar is dissolved, about 4 minutes. Remove from heat and whisk in rum, vanilla, salt, and remaining tablespoon butter, then whisk in confectioners sugar 1 tablespoon at a time. Cool to warm, about 20 minutes, then spread over cooled cake.

Per Serving (excluding unknown items): 374 Calories; 14g Fat (33.4% calories from fat); 3g Protein; 60g Carbohydrate; 1g Dietary Fiber; 58mg Cholesterol; 226mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 2 1/2 Other Carbohydrates.