

## **Chef Doug Weinstein's Honey Applesauce Cake Recipe**

Total: 30 mins  
Prep: 10 mins  
Cook: 20 mins  
Yield: 12 to 16 servings

### **INGREDIENTS**

- 2 tablespoons instant coffee dissolved into 3/4 cup hot water
- 1 cup applesauce
- 3/4 cup brown sugar
- 3/4 cup honey
- 3 large eggs
- 3 tablespoons oil
- 2 1/4 cups flour
- 2 teaspoons cinnamon
- 3/4 teaspoons baking powder
- 1/2 teaspoons baking soda

### **INSTRUCTIONS**

1. Preheat the oven to 325 F. Oil a 9x13" baking pan or spray with non-stick cooking spray.
2. Dissolve coffee into hot water. Set aside to cool.
3. Using an electric mixer or wire whisk, mix the applesauce, brown sugar and honey, eggs, and oil.
4. In a separate bowl, whisk together the flour, cinnamon, baking powder, and baking soda.
5. In 3 alternating additions, add the flour mixture and coffee to the wet ingredients. Mix after each addition just until the batter is smooth.
6. Pour the batter into the prepared pan. Bake, uncovered, for 20 to 25 minutes, or until the cake is golden and a toothpick or knife inserted in the middle of the cake comes out clean.

Source: <https://www.thespruceeats.com/honey-applesauce-cake-2121501>