

Super Moist One Bowl Spice Cake

3 cups (360 grams) flour
2 cups (400 grams) sugar
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon allspice
grated peel of one lemon
Juice of a lemon
2 eggs
1 cup (240 grams) oil
2 cups (500 grams) applesauce

Directions:

Preheat oven to 350 F/180 C.

Prepare two loaf pans by spraying with oil spray or lining with parchment paper,
OR preparing one 9 x 13 pan the same way.

In a large mixing bowl, place the flour, sugar, baking powder, baking soda, salt, cinnamon, nutmeg, allspice and lemon zest/peel. Whisk together well till combined. Right into same bowl, add the eggs, oil, lemon juice and applesauce and mix till combined and no pockets of flour remain, scraping sides and bottom. Pour batter into prepared pan(s) and smooth. Place into hot oven and bake loaf pans approximately 45 minutes or 9 x 13 for approximately one hour (checking about 5 minutes before with wooden toothpick, should come out clean). Let cool in pans on wire racks.