

# Morning, Noon, or Night Applesauce Cake

Yield: 14 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/noob-chinese-recipe>

## Ingredients:

- 2 cups applesauce
- 4 tablespoons melted butter or coconut oil
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup granulated sugar
- 1/4 cup brown sugar firmly packed
- 2 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 3/4 teaspoon salt
- 1/2 teaspoon canela
- 1/4 teaspoon ground nutmeg
- 1/2 cup chocolate chips optional
- 3 tablespoons granulated sugar or coarse
- 1/2 cup chopped pecans
- 1/2 cup chocolate chips optional

## Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 40 milligrams
4. Fat: 11 grams
5. Fiber: 2 grams
6. Protein: 4 grams
7. SaturatedFat: 5 grams
8. Sodium: 310 milligrams
9. Sugar: 33 grams

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