

# INDIGO *House*

*Home*

*Hearth*

*History*

## **Applesauce Cake and our wonderful Virginia Community Cannery**

In 1974 I met Jeanette, the librarian of the tiny library in the tiny town of Flandreau, South Dakota. In our very first conversation food became the major topic and as we talked she wrote out her applesauce cake recipe for me. Four plus decades later I still make it almost exactly as she directed. Except I now usually make cupcakes so I can freeze them easier.



She stressed using homemade applesauce and I agree. Over the years I have home canned hundreds of quarts of homemade applesauce but in January 2020 I had a singular applesauce experience.

I was invited to join local families as they used the facility at the Virginia Food Works Prince Edward County Cannery in Farmville, Virginia.

<https://virginiafoodworks.org/>

WOW! What an extraordinary day; watching 14 bushels of late fall apples be converted to boxes and boxes of 1-pound cans of fresh and fabulous sauce in 6 hours.

So this month's newsletter is a big shout out to all growers, gardeners, homemakers, canners, food lovers to plan ways to use this great local resource! Maybe making a fragrant Applesauce Cake this month will inspire folks to look forward to the new season.



Prince Edward County  
Cannery in Farmville,  
Virginia



Sorting and 'chipping'  
the apples



The huge steam vats for  
cooking the apples  
ready to be pureed



Filling the cans with the  
pureed sauce

One of the fabulous  
vintage pressure  
canners

Boxing the finished cans



### **Jeanette's Applesauce Cake (Flandreau, South Dakota, 1974)**

***Part 1 - Blend: 2 cups applesauce - homemade is best but any will do***

***2 tsp. baking soda***

***Part 2 - Cream: 1 cup butter***

***2 cups sweet (1 cup brown sugar + 3/4 cup white sugar***

***or 1 cup sugar + 1/2 cup honey)***

***2 eggs***

***Add Part 1 (applesauce mixture) to Part 2 (creamed mixture)***

***Part 3 - Mix together: 3 cups flour***

***1 tsp. cinnamon***

***1 tsp. cloves***

***1 tsp. nutmeg***

***Optional - 1/2 cup raisins softened in warm water and drained  
1/2 chopped toasted walnuts or pecans***

Prepare each of the three parts. Mix in order given.

Bake in 350 degree oven in a well-greased and floured 9x13 pan for 35-40 min. You can also make muffins. I use paper muffin cups to get them out easier. This recipe can be doubled easily.

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