

POUND CAKE

PEP CLUB/MOM

1/4 CUP SUGAR	2 TEAS CINNAMON
2 TEAS NUTMEG	1 PKG OF YELLOW CAKE MIX
1 TBSP FLOUR	1-2/3 CUPS APPLESAUCE
(MUSSELMAN'S CHUNKY APPLE SAUCE-HOME STYLE	
3 EGGS	

1. CAKE MIX, APPLESAUCE, EGGS & FLOUR---BEAT
2. BLEND SUGAR, CINNAMON & NUTMEG
3. GREASE PAN AND THEN DUST WITH SUGAR MIXTURE
4. POUR HALF OF BATTER INTO PAN AND THEN SPRINKLE THE REST OF THE SUGAR MIXTURE, RESERVING JUST A LITTLE FOR TOP OF CAKE, THEN THE REST OF THE BATTER. SWIRL

BAKE IN BUNDT PAN AT 375° FOR 45 MINUTES. COOL IN PAN 15 MINUTES & THEN TIP UPSIDE DOWN