



## T BAR TEMPTATION CAKE

- 3 Cups All Purpose Flour
- 1 ½ Teaspoons Baking Soda
- 1 ½ Teaspoons Cinnamon
- 1 Teaspoon Salt
- ¾ Teaspoon Nutmeg
- 1/3 Teaspoon Ground Cloves
- 1 ¼ Cups Pecan Halves
- 1 ¾ Cups Sugar
- ¾ Cup Butter, Room Temperature
- 3 Eggs
- 1 ½ Cups Applesauce
- 12 Ounces Semisweet Chocolate Chips
- 2 Tablespoons Confectioners' Sugar

## DIRECTIONS

1. Preheat oven to 350 degrees.
2. Generously grease and flour a Bundt Pan; set aside.
3. In a large bowl combine first six ingredients; set aside.
4. Chop ¾ Cup of the pecan halves, reserving un-chopped for the top.
5. In a large mixer bowl with the electric mixer at medium speed, cream sugar and butter until light and fluffy.
6. Add eggs, one at a time, beating well after each addition.
7. Reduce speed to low.
8. Add flower mixture alternating with applesauce, beating after each addition just until smooth.
9. Fold in 1 cup chocolate pieces and ¾ cup chopped pecans.
10. Pour batter into prepared pan.
11. Sprinkle with remaining chocolate pieces and pecan halves on top of batter.
12. Bake for 1 hour.
13. Place on wire rack and cool 20 minutes. Loosen around edge with knife and turn cake out onto wire rack, cool completely.
14. Sprinkle top with confectioners' sugar before serving.