

Fresh Apple Cake

Pam McAllister

4 C. Chopped Apples
Lemon Juice
¼ C. Black Walnuts
½ C. Pecans
½ tsp. Salt
1 tsp. Soda
2 Eggs
2 C. Sugar
1 C. Oil
2 C. Flour
1 tsp. Nutmeg
2 tsp. Cinnamon

Preheat oven to 325°F, and bake in an 8x12x2 pan for 1 hour.

Drizzle a little lemon juice over apples and set aside. Chop the nuts if you like. Cream eggs, sugar and oil together. Sift flour, salt, soda and spices together and add to the creamed mixture. Fold in apples and nuts. Bake in greased and floured pan. Mom uses Carmel Icing over warm cake made by mixing together 1 cup brown sugar, ¼ stick butter and 1 teaspoon vanilla, add just enough milk to make pasty. Cook until soft ball stage. Beat and pour on Fresh Apple Cake while it is still warm.