

Fresh Apple Cake

Kay Harms

3 eggs	1 tsp. baking soda
1 cup light brown sugar, packed down	1 tsp. cinnamon
1 cup white sugar	2 tsp. vanilla
1 ¼ C. vegetable oil	6 Granny Smith apples, peeled, finely chopped
3 Cups all purpose flour	1 cup chopped walnuts (optional)
½ tsp. salt	Icing recipe follows

Preheat oven to 350 degrees. Peel, core and dice apples; sprinkle with a little lemon juice to keep fresh while continuing with the recipe; set aside. Beat eggs; add sugar and beat this mixture for 3 minutes. Add dry sifted ingredients. Mix well. Add apples, nuts and vanilla. Grease and flour tube or bundt pan (optional: may use two loaf pans instead). Pour mixture into prepared pan and bake 1 hour. Cool in pan 10 minutes and then turn out carefully onto cake plate.

Caramel Icing

1 cup light brown sugar	1 stick butter
¼ cup cream	1 tsp. vanilla

Combine sugar, butter and cream in sauce pan over medium high heat. Bring to a rolling boil. Cook for 2 ½ minutes, stirring constantly. Remove from heat and add vanilla, still stirring. Allow to thicken some. Spoon over the warm cake quickly and eat whatever remains!



I enjoy making a Fresh Apple Cake every fall during apple season. It just seems like the thing to do. When I was growing up in Georgia, my family would take an annual card drive through the North Georgia mountains each fall and buy apples. We'd also buy boiled peanuts and apple cider. Yum!

When we returned home my mom would often create an apple pie or cake or applesauce with the apples we had purchased. My mother is a wonderful cook, so these were always a treat!

Here in Arizona, James and I sometimes go to nearby Apple Annie's, an orchard in Wilcox, Arizona, to gather our own apples and other produce. Then I return home and make this delicious apple cake. We try to have someone over to enjoy it with us. I serve it with hot coffee and ice cream or whipped cream on the side.

The recipe calls for vanilla in both the cake and the icing, but I rarely remember to put it in either one or both. But the cake always tastes great anyhow! Enjoy!

Happy Autumn!

Kay ~ www.DressedforMyDay.com