

Favorite Recipes from The Village at Shrewsbury Residents

Fresh Apple Cake

From the Kitchen of Ruth Bond



Ingredients

Cake:

3 cups chopped raw apples
1 1/2 cup vegetable oil
2 cups sugar
3 eggs
2 1/2 cups sifted flour
1 tsp salt
1 tsp baking soda
2 tsp baking powder
2 tsp vanilla
1 cup chopped nuts (optional)
1 cup coconut (optional)

Icing:

1 cup brown sugar
1/4 cup milk
1 stick of margarine



Directions

1. Preheat oven to 350°. Peel apples and chop fine; set aside
2. Pour vegetable oil into mixing bowl. Add sugar, eggs, and beat well.
3. Sift flour with salt, baking soda, and baking powder in to another bowl. Gradually add flour to the oil, sugar, and egg mixture. Add vanilla. Fold in apples (nuts and coconut if desired).
4. Pour into greased 10 inch tube pan (you can use a 9x13 pan if you do not have a tube pan) and bake at 350° for 1 hour.
5. Icing: combine brown sugar, milk, and margarine in a sauce pan. Cook for 2 1/2 minutes on medium high heat until brown sugar dissolves. Spoon onto cake while cake is still hot in pan.