

DESSERTS

Apple Cake



History: From Sally Dains, our Mahaska Dr. neighbor

INGREDIENTS

2 large eggs

1 C - vegetable oil

2 C - sugar

2 tsp - cinnamon

1 tsp - baking soda

½ tsp - salt

2 C - flour

1 tsp - vanilla

4-5 C - apples, thinly sliced

Frosting:

6 oz - cream cheese

3 T - butter, melted

1 tsp - vanilla

1 1/3 C - powdered sugar

DIRECTIONS

Beat eggs and oil until foamy. Then fold in rest of the ingredients. Once smooth, add sliced apples.

Bake at 350° for 45-60 mins in greased and floured 9x13" pan. Allow cake to cool.

Can serve as is or frosted. Frosting can be mixed by hand or food processor.