**desserts**

Apple Cake

**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.

**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**

