Fresh Apple Cake (Grandma Marilyn’s recipe)

Ingredients:

½ C. butter (1 stick)

1 C. brown sugar

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2 eggs

1 tsp vanilla

2 C. flour

2 tsp baking soda

½ tsp cinnamon

1/8 tsp nutmeg

¼ tsp salt

4 C. chopped apples (cored and finely chopped with peel on)

½ C. chopped nuts (optional)

For sauce:

½ C butter (1 stick)

1 C sugar

1 C half & half

Instructions:

1. Preheat oven to 350
2. Cream butter and sugars with mixer
3. Add eggs and vanilla and beat well
4. In separate bowl, mix flour, baking soda, cinnamon, nutmeg and salt. Stir together well
5. Pour dry ingredients into wet ingredients and mix (batter will be stiff)
6. Stir chopped apples into dough (and nuts if desired)
7. Spread evenly in buttered 9X13 glass cake pan
8. Bake 15 min at 350 degrees
9. Then lower heat to 325 and bake 25 min longer
10. Meanwhile, make sauce by combining all sauce ingredients in a saucepan and cooking over medium heat until slightly thickened. Remove from heat and stir in ½ tsp vanilla. Pour over warm cake and serve warm or cold