

Apple Walnut Cake - Judy Talley

Servings: 12

Source: Judy Talley 3/09

Ingredients

Cake

- 4 large Coarse Chopped /Shredded Peeled Apples
- 2 cups Sugar
- 2 Eggs
- ½ cup Vegetable Oil
- 2 teaspoons Vanilla
- 2 cups Sifted Flour
- 2 teaspoons Baking Soda
- 2 teaspoons Cinnamon
- 1 teaspoon Salt
- 1 cup Chopped Walnuts

Brown Sugar Frosting

- ½ cup Brown Sugar
- ½ cup White Sugar
- 2 heaping tablespoons Flour
- 1 cup Water
- ⅓ cup Butter
- 1 teaspoon Vanilla
- ½ cup Chopped Nuts

Method

Cake

1. Preheat oven to 350°F. Grease and flour a 10-inch tube or Bundt pan.
2. Combine apples and sugar, and set aside. In a large mixing bowl, beat eggs slightly, then beat in oil and vanilla. Sift together the flour, baking soda, cinnamon, and salt. Gently, but thoroughly, stir into egg mixture, then add walnuts and sugared apples.
3. Pour into prepared pan and bake 1 hour.

Brown Sugar Frosting (prep time: 5 minutes)

1. With a whisk, combine the sugars, flour, water, butter, and vanilla in a medium saucepan over medium heat. Stirring constantly, boil until slightly thickened. Cook, then add nuts. Drizzle over cake.

(I am not sure about this frosting. It makes a lot. Maybe I was disappointed with my first try at this cake. It is the “oil” problem, I think.)