

KATHY'S FRESH APPLE CAKE

Ingredients:

1 cup canola oil	1 tsp. ground nutmeg
2 cups sugar	1 tsp. vanilla extract
3 eggs	4 cups peeled and chopped Granny Smith apples
2 ½ cups flour	
2 tsp. baking powder	
1 tsp. baking soda	
2 tsp. ground cinnamon	

Frosting:

1 8-oz pkg. cream cheese, room temp
1 stick butter, softened
4 1/3 cups (about 1 lb.) powdered sugar
2 tsp. vanilla extract
1 cup toasted pecans

Combine oil and sugar together; beat in eggs. Sift all dry ingredients together and then add to egg mixture. Fold in vanilla and apples. Pour into a greased 9x13 pan. Bake at 325F for about 1 hour; set aside to cool.

For the frosting, combine cream cheese and butter in a large bowl. Gradually add the powdered sugar. Mix until smooth and then add vanilla. Frost the cooled cake and sprinkle toasted pecans over the top. (If you like a less sweet frosting, use more cream cheese and less sugar!)

Calories per serving: Don't worry about it.



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