

Community Cookbook

Fresh Apple Cake

Submitted by Cindy Topping

I received this recipe from a dear Japanese friend in the 1970's. She was interned in Minnesota during World War II while her husband served in the military. They were raised and made their home in Clovis until their deaths.

Ingredients

2 cups of sugar
1 cup of oil
3 eggs

1 teaspoon of vanilla
4 cups of diced apples
3/4 cup of chopped nuts

2 cups of flour
2 teaspoons of cinnamon
2 teaspoons of salt
2 teaspoons of soda

Icing:

3 teaspoons of butter
6 oz. of cream cheese
1/2 cup of sugar
1 teaspoon of vanilla
Pinch of salt

Directions

1. Preheat oven to 350 degrees
2. Mix sugar, oil and eggs
3. Sift flour, cinnamon, salt and soda and add to sugar, oil and egg mixture.
4. Add vanilla, apple and nuts to above and mix well.
5. Pour into 9" x 13" cake pan and bake for 45 minutes or until done. Let cool.
6. Mix icing and ice cake.

