

# Fresh Apple Cake with Sweet Butter Sauce

For the Love of Cross Stitch

adapted slightly from a recipe on food.com



4 cups Granny Smith apples, peeled and sliced

2 cups sugar

2 cups all-purpose flour

1 1/2 teaspoons baking soda

2 teaspoons ground cinnamon

1 teaspoon salt

2 large eggs

3/4 cup vegetable oil

2 teaspoons vanilla extract

1 cup walnuts, or pecans, chopped

## SWEET BUTTER SAUCE INGREDIENTS

1/2 cup butter

1 cup sugar

1 teaspoon vanilla extract

1/2 cup heavy whipping cream (1/2 cup canned evaporated milk may be substituted for the whipping cream)

*Per Serving (excluding unknown items): 582*

*Calories; 32g Fat (49.3% calories from fat);*

*6g Protein; 69g Carbohydrate; 4g Dietary*

*Fiber; 54mg Cholesterol; 475mg Sodium;*

*50g Total Sugars; trace Vitamin D; 34mg*

*Calcium; 2mg Iron; 201mg Potassium;*

*104mg Phosphorus. Exchanges: .*

## Servings: 14

1. Preheat oven to 350°F. Grease a 9-inch-by 13-inch baking pan; set aside.

2. In a medium mixing bowl, stir together the apples and 2 cups sugar.

3. In another medium mixing bowl, thoroughly combine the flour, soda, cinnamon, and salt.

4. Add the flour mixture to the apple-sugar mixture; stir well; set aside.

5. Place the eggs into a small mixing bowl and beat well with an electric mixer or hand held egg beater. Add the oil and 2 teaspoons vanilla extract; beat.

6. Stir the egg mixture into the apple mixture, blending until thoroughly moistened. Stir in the walnuts or pecans.

7. Pour the batter into the prepared pan. Bake for 50 minutes or until cake springs back when lightly pressed. Serve with warm Sweet Butter Sauce.

8. SWEET BUTTER SAUCE: In a small, heavy-duty saucepan, over low heat, melt butter. Add the sugar, vanilla, and heavy whipping cream or evaporated milk; stir. Bring the mixture to a boil over medium-high heat and cook 3 minutes. Serve warm.

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**