



Recipe Apple Butter Cake

*Ingredients*

1/2 cup butter	1/2 tsp. nutmeg
1 cup sugar	1 cup buttermilk
4 eggs, beaten	1 cup Irons Gourmet Apple Butter
2 & 1/2 cups flour	
1 & 1/2 tsp. baking soda	Caramel Icing:
1/2 tsp. salt	1 cup brown sugar
1 tsp. cinnamon	1/2 cup cream
1/2 tsp. ground cloves	

*Directions*

Cream butter and sugar until fluffy. Add eggs, sift dry ingredients and add to egg mixture alternately with buttermilk. Mix well. Blend in apple butter. Pour into square baking pan or loaf pan and bake at 350 degrees for 45-50 minutes. Caramel icing: In heavy sauce pan, combine brown sugar and cream. Cook several minutes with lid on. Remove lid and boil several minutes, stirring often. Add dab of butter. Remove from heat, cool to lukewarm. Add vanilla and beat until thick and creamy. Spread on warm cake.

Compliments of "Bear Wallow Recipe Books"

1640 Stubbs Mill Road | Lebanon, OH 45036 | (513) 932-2853