

Recipe\_\_\_Raw Apple Cake (from The Golden Lamb)

## Ingredients

2 cups sugar

3 eggs

1-1/2 cups Wesson oil

2 tsp. vanilla

3 cups flour

1 tsp. baking soda

1 tsp. cinnamon

1 tsp. salt

3 cups chopped apples 1/2 cup chopped nuts

## Directions

Beat together: sugar, eggs, Wesson oil, and vanilla. Add: flour, soda, cinnamon, salt, apples and nuts. Bake at 325 degrees in a tube pan for 1 hour 15 minutes or less, test with toothpick for doneness. Remove cake from oven, cool 10 minutes, remove from pan and pour hot icing over cake: 1/2 cup brown sugar, 1/2 stick margarine and 1/8 cup milk (or less), cook 2-1/2 minutes.

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