

Recipe APPLE NUT POUND CAKE

From the kitchen of Sis. Bonnie Townsley

ingredients:

1 1/2 C. Wesson oil
2 C. Sugar
1 tsp. Vanilla
3 eggs (beaten)
3 C. Chopped
apples(about 3
Med. Apples)

3 C. Flour
1/2 tsp. Salt
2 tsp. Baking soda
1 cup nuts

Sauce:

1 stick of butter
1 C. Brown sugar
1 C. Evaporated
milk

directions:

Mix oil sugar and vanilla until well blended.
Add eggs; mix well
Add apples all at once. And stir in with a spoon.

Sift flour, soda, and salt together.
Add gradually to the oil mixture.
Add nuts last.

Grease and flour a Bundt pan.
Pour cake batter in pan evenly.
Bake for about 1-1/2 hours at 325-350.
Do not bake too long or cake will be too dry.

Sauce:

Mix together in Sauce pan and bring to a boil. Boil for three minutes, stirring constantly.

This can be drizzled over the cake after it cools, but I like to drizzle some on each piece of cake—just my preference!

If you do not put the sauce over all of the cake, refrigerate what is not used and reheat in microwave when ready to serve again.

* I think it says 325-350, depending on your stove. I did 350 for 1 hr, so I could check it and not overcook it!

