

UGLY APPLE CAKE

CCWC – Gale S: This recipe appeared in a recipe book prepared by the GFWC JAM (Just a Membership) Club given out at the 2022 Merrimack South District Meeting.

Good the first day, but better the next! YUM

Ingredients

- 1 1/2 cups oil
- 2 cups sugar
- 3 eggs
- 1 T. vanilla
- 3 cups flour
- 1 t. baking soda
- 1/2 t. salt
- 3 cups chopped apples (peeled)
- 1 cup chopped nuts

SAUCE

- 1 cup light brown sugar, packed
- 6 T. butter
- 1/4 cup evaporated milk

Directions:

1. Beat together oil, sugar, eggs, and vanilla with mixer. In another bowl, whisk together flour, baking soda and salt.
2. Mix dry ingredients with the wet mixture.
3. Stir in apples and nuts.
4. Spread in greased and floured 9 X 13 pan. Bake at 325 degrees for 45 – 55 minutes or until toothpick comes out clean.
5. While cake is still warm, prepare the sauce.
6. Bring light brown sugar, butter and evaporated milk to a boil, then boil for 2 minutes. Pour over cake.