

Apple Cake with Cream Cheese Frosting

- 3 eggs - beat until light & thick
 - 2 C. Sugar
 - 1 C Cooking Oil
- Beat & add to above
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- 2 C Flour
 - 1 tsp. Soda
 - 2 tsp. Cinnamon
 - ½ tsp. Salt
- Add to above
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- 1 tsp. Vanilla – Add
 - 1 C. Chopped Nuts – Add
- ❖ 4 C Tart Apples: Slice thin → spread into buttered 13x9 pan
Spread batter over apples. Bake at 350° for 1 hr. 15 min. Cool.
(Glass dish: bake at 325o for 1 hr. 15 min.)
Bake until middle is cracked.
- ❖ (Approx. 5 apples)

Cream Cheese Frosting

- 2 – 3 oz. pkg. Cream Cheese (beat until fluffy)
- ¼ C. melted margarine (add and beat)
- 2 C. Powdered Sugar
- 1 tsp. lemon juice (beat in)

Spread over cooled cake.
Refrigerate