

APPLE DAPPLE CAKE

1½ c. Wesson oil
3 eggs
2 c. sugar
2 tsp. vanilla
1 tsp. soda

1 tsp. salt
3 c. plain flour
1 c. chopped nuts
3 c. chopped apples

Glaze:

1 c. brown sugar
1 stick margarine

¼ c. milk

Mix oil, eggs, sugar and vanilla. Mix flour, soda and salt. Combine with first mixture and blend well. Stir in nuts and apples. Bake in greased and floured tube pan for 1 hour at 325°. Bring brown sugar, margarine and milk to a boil and boil 3 minutes. Pour over hot cake in pan. Let cook in pan.

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