

AUTUMN APPLE CAKE WITH BOURBON SAUCE

Dump 4 c. of finely chopped apples in a bowl and sprinkle 2 c. sugar over them. Mix and let sit for a while until apple/sugar mixture creates syrup.

Mix the following into the apple/sugar mixture:

1/2 c. oil

2 eggs, well beaten

1 tsp. vanilla

1 c. chopped nuts

Sift together and then stir into the above:

2 c. flour

1 tsp. cinnamon

2 tsp. soda

Pour into greased 13 x 9 pan. Bake at 350 degrees for 50 minutes. Serve with Bourbon Sauce and vanilla ice cream

Bourbon Sauce

Mix together 1/2 c. each brown sugar and granulated sugar plus 2 T. flour. Add 1 c. cold water. Cook until clear – boil and simmer for about 10 minutes. Then add 1 tsp. vanilla and 1/4 cup butter. Stir until melted. Bourbon may be added at this point.

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