

FRESH APPLE SPICE CAKE

- 1 3/4 cup coarsely chopped apples
- 1 cup sugar
- 1 1/2 cups flour
- 1 tsp baking soda
- 1/2 cup melted butter
- * 1 egg
- * 1/2 tsp salt
- * 1/2 tsp nutmeg
- * 1/2 tsp allspice
- * 1 tsp cinnamon
- * 1/2 cup raisins
- * 1/2 cup chopped nuts.

Add sugar and spices to chopped apples and let stand a couple of hours.

Blend shortening and unbeaten egg into apple mixture. Sift flour, soda, and salt and add to apple mixture, stirring until just blended. Fold in raisins and nuts. Pour into a greased * loaf pan. Bake in 350 degree oven for 50 minutes or until tests done Cool on rack. This cake is even better a few days old.

To be sure the cake comes out of the pan clean I suggest lining the pan with * parchment paper.

* Available at The Country Gourmet
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