

Apple Cake with Vanilla Cream Sauce

Ingredients:

Apple cake:

7 medium apples (any baking apple will do)

1 1/4 cup canola oil

1 cup sugar

3 large eggs

3 cups whole wheat flour (or all purpose flour or half and half whole wheat and all purpose)

1 tsp ground cinnamon

Cream sauce:

2 cups heavy cream

1/2 cup sugar

8 tbsp butter

1 tsp vanilla extract

Instructions:

Preheat oven to 350 F. Grease a 13 X 9" baking pan.

Rinse core and slice the apples into a bowl and set aside.

With an electric mixer, beat the oil, sugar and eggs together until creamy. Fold the whole wheat flour and cinnamon into the egg mixture.

Stir the sliced apples until well blended.

Pour the batter into the pan and bake for 45 minutes to 1 hour until golden.

For the Cream sauce. In a saucepan, combine all the sauce ingredients and bring to a boil over medium heat, stirring constantly. Reduce heat and continue to stir until mixture

thickens slightly 10-15 min. Serve warm over Apple Cake