

Autumn Apple Cake

Many years ago, my friend Jan and my husband's sweet Grandma both passed along a recipe for an apple cake they'd brought to one of the many gatherings we used to have during our 34 years on the farm. I look back with so much fondness to those days. People seemed to get together a whole lot more than we do today and I miss that. Extension club, community potlucks, school and church suppers. Oh, and the cake walks! Depending on the time of year, the dessert du jour would feature whatever fruit was in season. When fall rolled around, there was invariably some amazing apple creation on the table.

I took a little of this and a little of that from their recipes and added cardamom because it's a little more unique than the typical cinnamon and nutmeg. And, it brings back happy childhood memories for me. How fondly I remember the sweets we ate at our Danish cousin gatherings back in Iowa! Grandma recipe called for strong coffee as one ingredient but I decided to try using freeze dried coffee granules instead and love what it did for this simple cake.

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

Autumn Apple Cake

Ingredients :

– CAKE

2 cups sugar

2 eggs

1½ cup softened butter

2 cups flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon nutmeg
4 cups apples, diced and peeled
1 cup chopped nuts
– BUTTER SAUCE
1½ cup butter
1½ cup white sugar
1½ cup brown sugar
1½ cup evaporated milk

Directions :

In a large bowl, combine the sugar, eggs and butter; beat well.

In another bowl, sift together the flour, salt, baking soda, cinnamon and nutmeg.

Stir the dry ingredients into the creamed mixture.

Add the chopped apples and nuts. Mix together well.

Pour into a well greased 9×13-inch pan.

Bake at 350°F for 45 minutes.

For the butter sauce: Melt the 1/2 cup butter in a saucepan on low heat. Add the sugars and evaporated milk. Heat slowly, do not let boil.

Serve with apple cake. You may dollop each individual piece with whipped cream as well.

Delicious!

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