

Chunky Apple Cake with Cream Cheese Frosting

Ingredients:

1/2 cup (1 stick) butter
1 cup white sugar
1 cup brown sugar
2 large eggs
1 tsp. pure vanilla extract
2 cups all-purpose flour (I bet whole wheat would work well)
1 tsp. baking soda
1 tsp. salt
2 tsp. ground cinnamon
4 Granny Smith apples, peeled and sliced
1 cup walnuts, toasted and chopped (optional)
Cream Cheese Frosting:
1/4 cup butter, room temperature
8 oz. cream cheese, room temperature
pinch salt
1 tsp. pure vanilla extract
2 cups powdered sugar

Instructions:

1. Preheat oven to 350 F. Lightly grease a 9×13 baking pan.
2. In a large bowl, combine butter, sugars, eggs, and vanilla. Stir until well incorporated. Add the flour, baking soda, cinnamon and salt to the butter mixture and stir until blended (batter will be very thick). Fold in the apples and 1/2 cup walnuts (optional). Spread into prepared 9×13 pan.
3. Bake in preheated oven for 45 minutes, or until a toothpick inserted into the center comes out clean. Cool on a wire rack completely before frosting.
4. To make the frosting, combine butter, cream cheese,

vanilla, and salt in a medium bowl. With an electric mixer, beat on medium until smooth. Gradually add the powdered sugar and beat on high until light and creamy. Keep in the refrigerator until ready to use. Once the cake has cooled, spread the frosting in an even layer over the top. Sprinkle with remaining toasted walnuts (optional) and serve.

source: allsimplyrecipes.com