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Mom's Red Kitchen

Mamaw's Fresh Apple Cake

3 cups flour
½ tsp. ground cloves
½ tsp. nutmeg
1 tsp. Watkins Cinnamon
1 tsp. salt
½ tsp. soda
2 cups sugar
3 eggs, slightly beaten
1 ½ cups vegetable oil
1 tsp. Watkins double-strength vanilla
3 cups peeled, diced Jonagold or Granny Smith apples
1 cup chopped pecans
Watkins Cooking Spray

Sift together flour, spices, salt, and soda. Combine in a bowl with sugar. By hand, stir in eggs, oil, and Watkins vanilla. Add apples and pecans, stirring until well mixed. Batter will be very thick. Spray a fluted Bundt pan or 3 loaf pans with Watkins Cooking Spray. Bake in preheated 350° oven for 1 hour. Remove from oven and cool. When cool transfer to serving plate and cover with icing (if desired).

Icing:

1 - 1 lb. box powdered sugar
½ stick margarine melted
1 tsp. Watkins double-strength vanilla
Enough apple juice to make the icing the right spreading consistency.
Optional: I would add 1 tsp. Watkins caramel extract.

This cake freezes well and will keep up to two weeks in the refrigerator.

Please visit again soon!

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