

Apple Cake

Submitted by Shelli SanMartin



3 cups flour
2 cups sugar
1 tsp salt
1 tsp baking soda
1 tsp cinnamon
1 cup oil
1 tsp vanilla
3 eggs, beaten
3 cups apples, chopped

Brown Sugar Frosting
1 cup light brown sugar
¼ cup milk
½ cup (1 stick) butter

Preheat oven to 350°. Combine all dry ingredients. Add oil, vanilla, eggs and apples. Mix and press into 13X9 pan. Bake 35-45 minutes or until cake tests done. Let cool for about 15 minutes.

Frosting: Combine all frosting ingredients in sauce pan. Bring to a boil. Continue boiling and stir constantly for 3 minutes. Let cool 10 minutes and pour over cake. This tastes best if made the day before.

