

Apple Walnut Cake Recipe

Ingredients:

1 cup butter or margarine
2 cups sugar
3 eggs
3 cups sifted flour
1 1/2 teaspoons baking soda
1/2 teas salt
2 teas cinnamon
1/4 teas mace
1 teas vanilla
2 cups walnuts, chopped
3 cups apples, chopped

Instructions:

- Cream butter and sugar until fluffy.
- Add eggs, one at a time, beating well.
- Mix and sift flour, baking soda, salt, cinnamon, & mace; add gradually.
- Stir in vanilla, apples and walnuts.
- Batter will be stiff. Spoon into greased & floured tube pan.
- Bake at 325 for 90 mins.
- Let cool in pan 10 mins.
- Remove to rack.