



FOOD DRINK AND CONVERSATION  
FROM AROUND THE TABLE

## Apple Crunch Cake

3 cups flour  
1 1/2 t baking soda  
1/2 t nutmeg  
1 t cinnamon  
3/4 t salt  
2 eggs  
1 1/2 cups vegetable oil  
2 1/4 cup sugar  
2 t vanilla  
3 cups chopped, fresh apples (granny smith is my favorite)  
1 cup chooped nuts (optional, I never include it and I don't know why but now I don't want to change)

Sift all dry ingredients except sugar. Beat eggs lightly. Add oil, sugar and vanilla and continue to mix. Add dry ingredients and incorporate. Stir in chopped apples and nuts (optional). Batter will be very stiff. Bake at 350 degrees in a greased and floured 9 x 13 inch pan for approximately 50 minutes.

My sister says it is delicious with caramel sauce. I have never taken the time... it is so good on its own.