

North Carolina Apple Growers Association
Apple Recipe Contest
Monday, October 17, 2016

First Place: Mary Fuentes, Charlotte

Autumn Apple Cake

2 cup sugar
1 1/3 cup vegetable oil
2 eggs, well beaten
1 Tbsp. vanilla
3 cups all-purpose flour, sifted
3 Tbsp. cinnamon
1 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. salt
3 cups raw apples, peeled and chopped
3/4 cup pecans

Preheat oven to 350 degrees. Mix sugar and vegetable oil. Add eggs, vanilla and cinnamon. Add flour, baking soda, baking powder and salt. Mix well. The batter will be stiff. Fold in apples. Pour into 3 greased and floured 8 inch pans. Bake for 30 minutes and test. May take up to an additional 5 minutes depending on how juicy the apples are.

Icing

1 stick butter
8 oz. cream cheese
4 to 5 cups powdered sugar

Cream together all ingredients with a mixer.

Spread icing evenly between the layers and sprinkle chopped pecans on icing for layers but not on top of cake icing. Do not ice sides of cake. Optional Decoration for Cake: Thinly slice apple with peeling left on and sprinkle with sugar and cinnamon. Place on parchment paper and bake at 325 degrees until lightly browned. Allow to cool and place on top of cake in a circle pattern. Add a few nuts to the center of the apple ring.