

Apple Pear Cake

Mary Ann Lees - Centreville, AL
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Servings: 15

2 cups tart apples, peeled and shredded
2 cups pears, peeled and shredded
2 cups sugar
1 1/4 cups canola oil
1 cup raisins
1 cup pecans, chopped
2 large eggs (room temperature), lightly beaten
1 teaspoon vanilla extract
3 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
CREAM CHEESE FROSTING
3 ounces cream cheese, softened
3 cups confectioner's sugar
1/4 cup butter, softened
2 tablespoons whole milk
1/2 teaspoon vanilla extract

Preparation Time: 25 minutes

Bake Time:

Preheat the oven to 325 degrees.

In a large bowl, combine the apples, pears, sugar, canola oil, raisins, pecans, eggs and vanilla extract.

In another bowl, combine the flour, baking soda, cinnamon, nutmeg and salt. Stir into the fruit mixture. Pour into a greased 13x9-inch baking pan.

Bake until a toothpick inserted in the center comes out clean, about one hour. Cool on a wire rack.

For the frosting: In a large bowl, beat the cream cheese, confectioner's sugar and butter until smooth. Beat in the milk and vanilla. Frost the cake.

Store in the refrigerator.

Per Serving (excluding unknown items): 595 Calories; 29g Fat (42.1% calories from fat); 4g Protein; 84g Carbohydrate; 3g Dietary Fiber; 15mg Cholesterol; 290mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1 Fruit; 0 Non-Fat Milk; 5 1/2 Fat; 3 1/2 Other Carbohydrates.