

Apple Walnut Supreme Cake with Lemon Glaze

Sophie Stemple

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

4 cups apples, peeled and coarsely chopped

1 3/4 cups sugar

1/2 cup Crisco oil

2 teaspoons vanilla

2 eggs

2 cups sifted flour

2 teaspoons baking soda

1 teaspoon salt

2 teaspoons cinnamon

1 cup chopped walnuts (optional)

LEMON GLAZE

1 cup confectioner's sugar

1 1/2 tablespoons lemon juice

1/2 teaspoon vanilla

1 tablespoon corn syrup

In a bowl, combine the apples and sugar. .

In a bowl, combine the oil, vanilla, and eggs. Mix together and beat for 1 minute.

In a bowl, combine the sifted flour, baking soda, salt and cinnamon. Add to the egg mixture, alternating with the apples. Add chopped walnuts, if desired.

Bake in a 350 degree oven for 45 to 50 minutes, DO NOT OVERBAKE.

Prepare the glaze: In a bowl, combine the confectioner's sugar, lemon juice, vanilla and corn syrup. Mix well.

Glaze the cake.

Per Serving (excluding unknown items): 3174 Calories; 14g Fat (3.9% calories from fat); 37g Protein; 737g Carbohydrate; 21g Dietary Fiber; 424mg Cholesterol; 4824mg Sodium. Exchanges: 11 1/2 Grain(Starch); 1 1/2 Lean Meat; 4 1/2 Fruit; 1 Fat; 32 1/2 Other Carbohydrates.