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# Canadian Rockies Apple Cake

Mary Ann Frechette

Nettles Island Cooking in Paradise - 2014

**3/4 cup flour**  
**1/4 teaspoon baking powder**  
**pinch salt**  
**4 large apples, peeled and cut into one-inch pieces**  
**2 eggs**  
**3/4 cup sugar**  
**1 1/2 teaspoons almond extract**  
**1/2 teaspoon vanilla extract**  
**1/2 cup unsalted butter, melted and cooled**  
**2 tablespoons sugar cinnamon**  
**1/2 cup chopped walnuts**

In a bowl, beat the eggs. Add the almond extract, vanilla extract, sugar and butter. Mix in the flour, baking powder and salt.

Using a rubber spatula, fold in the apples and walnuts.

Butter a nine-inch springform pan. Pour the mixture into the pan. Sprinkle with the cinnamon sugar.

Bake at 350 degrees for 50 to 60 minutes or until the cake is golden.

Cool before serving.

## Dessert

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*Per Serving (excluding unknown items): 2604 Calories; 140g Fat (47.1% calories from fat); 39g Protein; 315g Carbohydrate; 21g Dietary Fiber; 672mg Cholesterol; 278mg Sodium. Exchanges: 5 Grain(Starch); 3 1/2 Lean Meat; 5 1/2 Fruit; 25 Fat; 10 Other Carbohydrates.*