

Cocoa Apple Cake

Ruby Viebrock - Cle Camp, MO
Treasure Classics - National LP Gas Association - 1985

Yield: 16 to 18 servings

3 eggs
2 cups sugar
1 cup margarine
1/2 cup water
2 1/2 cups flour
2 tablespoons cocoa
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon allspice
2 cups apples, finely chopped
1/2 cup chocolate chips
1 cup nuts, finely chopped
1 tablespoon vanilla
FROSTING
3/4 cup evaporated milk
1/2 cup brown sugar
1/2 cup white sugar
1/2 cup margarine
3 egg yolks, beaten
1 teaspoon vanilla
1 1/2 cups coconut
1 cup pecans

Preparation Time: 20 minutes

Bake Time: 45 minutes

In a bowl, beat the eggs, sugar, margarine and water until fluffy.

In a bowl, sift the flour, cocoa, baking soda, cinnamon and allspice together. Add the flour mixture to the butter mixture. Beat well.

Add the nuts, chocolate chips, apples and vanilla. Mix well. Turn the mixture into a 13x9x2-inch pan.

Bake in a 325 degree oven for 40 to 45 minutes.

Prepare the frosting: In a saucepan, combine the milk, brown sugar, white sugar, margarine and vanilla. Bring to a full boil, stirring constantly.

Remove from the heat. Quickly stir a small amount into the egg yolks. Return the egg yolk mixture to the pan and bring to a boil. Remove from the heat. Add the coconut and pecans.

Frost the cooled cake.

Per Serving (excluding unknown items): 7196 Calories; 368g Fat (44.4% calories from fat); 117g Protein; 918g Carbohydrate; 60g Dietary Fiber; 1329mg Cholesterol; 2855mg Sodium. Exchanges: 19 1/2 Grain(Starch); 6 1/2 Lean Meat; 3 1/2 Fruit; 1 1/2 Non-Fat Milk; 67 1/2 Fat; 36 Other Carbohydrates.