

Glazed Apple Cake

Our Favorite Recipes

Best of the Best from Minnesota Cookbook

*1/2 cup sugar
1/3 cup margarine
1 egg, beaten
1 teaspoon vanilla
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/3 cup milk
1 1/2 cups flour, sifted
5 medium apples, peeled and sliced
1 tablespoon sugar
1 tablespoon cinnamon
raisins (optional)
nuts (optional)
GLAZE
3/4 cup sugar
1 tablespoon cornstarch
6 tablespoons margarine
3/4 cup water*

Preheat the oven to 350 degrees.

In a bowl, cream the sugar and margarine. Add the egg and vanilla.

In a bowl, mix the baking powder, salt and flour. Add the milk and flour mixture alternately to the creamed sugar mixture. Spread in a jellyroll pan.

Cover the batter with apple slices sprinkled with one tablespoon of sugar and one tablespoon of cinnamon. Sprinkle with raisins and nuts, if desired.

Make the glaze: In a saucepan, mix the sugar, cornstarch, margarine and water. Cook until clear. Pour the glaze over the mixture in the pan..

Bake for approximately 45 minutes.

Per Serving (excluding unknown items): 3438 Calories; 140g Fat (35.9% calories from fat); 31g Protein; 532g Carbohydrate; 28g Dietary Fiber; 223mg Cholesterol; 2891mg Sodium. Exchanges: 10 Grain(Starch); 1 Lean Meat; 7 Fruit; 1/2 Non-Fat Milk; 26 1/2 Fat; 17 1/2 Other Carbohydrates.