

Simple Apple Cake

Noreen Mullen - Braintree MA

*1 package apple cake mix
3 eggs
1 can apple pie filling*

Preheat the oven to 350 degrees.

Thoroughly grease and flour a Bundt cake pan.

Place the apple pie filling in a small bowl. Run a sharp knife through the filling several times to cut into smaller chunks. Set aside.

In a bowl, slightly beat the eggs. Add the cake mix. Stir until well combined. Blend in the chopped apple pie filling (The batter will be thick). Fold the batter into the prepared Bundt pan, distributing equally.

Bake for 50 to 55 minutes or until a toothpick inserted in the center comes out clean.

Remove the cake from the oven. Let cool in the pan for 15 minutes.

Invert the cake onto a serving plate. Top with a vanilla glaze and chopped nuts, if desired.

Per Serving (excluding unknown items): 766 Calories; 15g Fat (17.7% calories from fat); 19g Protein; 142g Carbohydrate; 5g Dietary Fiber; 636mg Cholesterol; 447mg Sodium. Exchanges: 2 1/2 Lean Meat; 1 Fat; 9 Other Carbohydrates.