

Baked Apple Pudding

Christy Jones

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*1/3 cup margarine
1 cup sugar
1 egg
1 cup flour
1 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon nutmeg
1/4 teaspoon cinnamon
1 teaspoon vanilla
2 cups apples, not pared,
chopped
1/2 cup chopped pecans or
walnuts*

Preheat the oven to 350 degrees.

In a bowl, combine the margarine, sugar and egg. Beat until light.

Blend in the flour, baking soda, salt, nutmeg and cinnamon. Stir in the apples, nuts and vanilla.

Turn into an ungreased eight-inch square pan.

Bake for 35 minutes.

Serve warm or cold with whipped cream or vanilla ice cream.

Per Serving (excluding unknown items): 1986 Calories; 67g Fat (30.0% calories from fat); 20g Protein; 332g Carbohydrate; 10g Dietary Fiber; 212mg Cholesterol; 2570mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 Lean Meat; 2 Fruit; 12 1/2 Fat; 13 1/2 Other Carbohydrates.