

## **Apple Cake With Cream Cheese Frosting**

(My mother found this recipe in a newspaper, and we made it when she came to help me when my first child, Peter, was born. It is very moist and one of our family favorites.)

### Cake

2 eggs  
1<sup>3</sup>/<sub>4</sub> cups sugar  
½ cup canola oil  
1 tsp vanilla  
2 cups flour  
1 tsp salt  
1 tsp baking soda  
3<sup>1</sup>/<sub>2</sub> tsp. cinnamon  
4 cups diced peeled apples

### Frosting

3 ounces cream cheese (can use 1/3 fat variety) – warm to room temperature  
3 Tablespoons butter, softened  
½ tsp vanilla  
1 ½ cups confectioner's sugar

With electric mixer, beat eggs until light and fluffy. Gradually beat in sugar, oil and vanilla. Sift together flour, salt, baking soda, and cinnamon. Stir into wet mixture.

This is a stiff batter. With a spoon, stir in apples. Spread in greased 13x9 pan. Bake in preheated 350° oven until done, about 30-35 minutes. Cool in pan on rack for 10-15 minutes, then spread with frosting.

For frosting, beat cream cheese, butter, vanilla, and confectioner's sugar together. Add a bit of milk if necessary.

Gigs Cunningham