



BOOZIE'S APPLE CAKE

4 cups apples, unpeeled, cored and cut into ½-inch cubes
2 cups flour
2 tsp. baking soda
¾ tsp. salt
2 tsp. cinnamon
2 eggs, beaten
¼ cup white sugar
2 cups brown sugar + ¼ cup water
1 tsp pure vanilla extract
½ cup corn oil
1 cup coarsely chopped walnuts

Bake walnut meats at 325° for 10 to 15 minutes. Check them by eating one, and seeing it tastes toasty. To remove the brown skin, put baked meats in a sieve or strainer and agitate them. Alternatively, you can rub them in a towel.

Sift together flour, baking soda, salt, and cinnamon, and set aside. Beat eggs, white sugar, brown sugar + water, vanilla and corn oil, then add flour mixture and toasted nuts. When thoroughly blended, add apples, and stir.

Pour into a greased 9 x 13 x 2-inch pan and bake at 325° for 65 to 75 minutes. The cake will appear moist but not wet.