

Apple Cake

Ingredients:

1/2 cup shortening	1/2 teaspoon nutmeg
1/2 cup brown sugar	1/2 teaspoon salt
1 cup sugar	2 cups peeled, diced, raw apples
2 eggs, beaten	<i>Topping:</i>
2 teaspoons baking soda	1/4 cup brown sugar
1 cup buttermilk or sour milk	1/4 cup sugar
2 1/4 cups of flour	1/2 teaspoon cinnamon
1 teaspoon cinnamon	3/4 cup chopped nuts

Directions:

Cream the shortening with the brown sugar and sugar. Add the eggs and beat well. Dissolve the baking soda in the buttermilk. Combine the flour with the cinnamon, nutmeg, and salt, and blend this and the buttermilk/baking soda mixture into the creamed mixture, beating well. Fold in the apples and pour the batter into a lightly greased and floured 9 x 13 inch pan. Sprinkle topping mixture over the batter. Bake at 350 degrees for 35 to 40 minutes, or until the cake tests done. *Enjoy!*