

The Pharrside

APPLE-WALNUT-COCOA CAKE

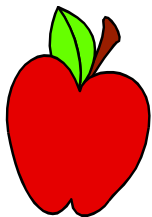
- 4 Cups diced apples, 3 or 4 large*
- 2 Eggs*
- 1/2 Cup of vegetable oil*
- 2 Cups of sugar*
- 2 Cups of flour*
- 1 Cup of chopped, walnuts (or pecans)*
- 2 Teaspoons of baking soda*
- 1 Teaspoon of cinnamon*
- 1 Tablespoon cocoa*
- 3/4 Teaspoon of salt*

Crack eggs and put in bowl and allow them to reach room temperature. Dice your apples and set aside. Sift dry ingredients (flour, baking soda, cinnamon, cocoa, and salt) together. Beat eggs; add oil, sugar, and then apples. Then add dry ingredients, nuts and mix all and pour into a greased 9x13 pan. Bake in 350° oven for 50 minutes to one hour. After cooking let the cake cool completely before you add the cream cheese icing.

CREAM CHEESE ICING

- 8 Oz. Cream cheese*
- 1 Teaspoon vanilla*
- 3/4 Stick of butter or margarine*
- 1 Pound powdered sugar*

Mix softened butter and cream cheese. Add vanilla and sugar and mix until smooth. Spread icing over cake after cake has cooled off. ENJOY, YUMMMMMY!



*Another Wonderful Recipe
From The PharrSide*