

Apple Nut Cake

Keep the apples from browning by placing them in a large bowl of lightly salted water. They need not be drained; just lift them out of the water with your hands and add to batter. This minimal liquid will not affect flavor or texture.

- 1 1/2 cups oil
- 1 1/2 cups sugar
- 1/2 cup firmly packed light brown sugar
- 3 eggs
- 3 cups all purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon freshly grated nutmeg
- 1/2 teaspoon salt
- 3 1/2 cups peeled tart apples (about 2 pounds), cut into large dice (e.g. Granny Smith or Newtown)
- 1 cup very coarsely chopped English walnuts, black walnuts or macadamia nuts
- 2 teaspoons vanilla

Glaze

- 3 Tablespoons butter
- 3 Tablespoons light brown sugar
- 3 Tablespoons sugar
- 3 Tablespoons whipping cream
- 1/4 teaspoon vanilla



Preheat oven to 325 F. Generously butter and flour 10-inch tube pan, shaking out excess. Combine first 3 ingredients in a large bowl and blend well. Add eggs one at a time, beating well after each addition. Sift together dry ingredients. Add to first mixture, blending thoroughly. Fold in apples, nuts and vanilla. Spoon into prepared pan, spreading evenly. Bake until cake tests done, about 1 3/4 hours. Let cool in pan 20 minutes. Turn out onto wire rack and continue cooling while preparing glaze.

For glaze: combine all ingredients in heavy saucepan and bring to boil over medium heat. Let boil 1 minute. Spoon or pour over warm cake.

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