

Apple Walnut Ring Cake

Mrs William Schneider

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1 cup butter or margarine
3 eggs
1 1/2 teaspoons baking
soda
1 teaspoon cinnamon
3 cups chopped apples
2 cups chopped walnuts
2 cups sugar
3 cups sifted flour
1/2 teaspoon salt
1/4 teaspoon mace
2 teaspoons vanilla*

Preheat the oven to 325 degrees.

In a bowl, cream the butter until fluffy. Add the eggs, one at a time, beating well after each addition.

In a bowl, mix and sift the flour, baking soda, salt and spices. Gradually stir in the vanilla, apples and nuts. The batter will be stiff.

Spoon the mixture into a greased and floured ten-inch tube or Bundt pan.

Bake for one-and one-half hours.

Per Serving (excluding unknown items): 6424 Calories; 345g Fat (47.0% calories from fat); 118g Protein; 756g Carbohydrate; 33g Dietary Fiber; 1133mg Cholesterol; 5051mg Sodium. Exchanges: 19 1/2 Grain(Starch); 10 Lean Meat; 4 Fruit; 62 Fat; 27 Other Carbohydrates.