

Apple Recipes

Apple Spice Cake w/Bourbon Sauce by Doris Jean's

3 cups all-purpose flour

2 cups sugar

1 ½ tsp baking soda

½ tsp baking powder

1 tsp cinnamon

1 tsp allspice

1 tsp salt

2 large eggs

1 cup vegetable oil

1 cup chopped walnuts

2 cups pureed, cooked or baked apples

Powdered sugar

Bourbon sauce (Please see "*Bourbon Sauce for Apple Spice Cake*" recipe)

Pre-heat oven to 300 and lightly butter 9x13 pan or two 9" or 10" cake pans

In a large bowl, sift dry ingredients together.

In a second bowl, stir together eggs, oil, walnuts and apples. Pour this mixture into the flour mixture and blend well. Pour into pan and tap lightly on the counter to remove air bubble.

Bake 45 to 50 minutes or till cake tests done. Remove from oven let sit for 1 minute and then turn out onto wire rack to cool. Shake powdered sugar over cake and serve with Bourbon sauce and whipped cream.