

APPLE CAKE WITH BUTTER SAUCE

(recipe from aunt June)

2 cups sugar
1/2 cup butter
2 eggs
4 cups shredded apples
2 cups flour
2 tsp. baking soda
2 tsp. cinnamon
1/2 tsp. nutmeg
dash salt
1 cup nuts (optional)

Preheat oven to 350 degrees. Prepare a 13x9 pan by greasing and flouring it.

In a large bowl, cream together sugar and butter. Add eggs and mix well. Add apples and continue to blend. Gradually add dry ingredients. Smooth batter into prepared pan and bake for 35-45 minutes, or until a toothpick tests clean.

Serve cake warm with warmed butter sauce.

Butter Sauce:

1/2 cup butter
2 cups sugar
1 cup evaporated milk
2 tsp. vanilla

Combine sugar, butter and milk in a large saucepan over medium heat. Bring to a soft boil and simmer for 10-15 minutes. Remove from heat and add vanilla.

Serve warmed over warm apple cake.

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