

German Apple Cake

Servings: 24

"Apple cake with cream cheese frosting."

Ingredients:

2 eggs
1 cup vegetable oil
2 cups white sugar
2 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons ground cinnamon
1 teaspoon salt
1 teaspoon vanilla extract
4 cups apples - peeled, cored and diced
1/2 cup chopped walnuts (optional)



Frosting:

2 (3 ounce) packages cream cheese
3 tablespoons butter, softened
1 ½ cups confectioners' sugar
1 teaspoon vanilla extract

Directions:

1. Preheat oven to 350°F. Grease and flour a 9x13 inch pan. In a medium bowl, mix together flour, baking soda, cinnamon and salt. Set aside.
2. In a large bowl, combine eggs, oil and sugar. Beat until foamy. Add flour mixture and beat well. Add vanilla and stir in chopped apples and walnuts. Pour into a 9x13 inch pan.
3. Bake for 45 to 50 minutes, or until a toothpick inserted into the cake comes out clean. Allow cake to cool, then spread with cream cheese frosting.
4. To make the frosting: In a medium bowl, combine cream cheese, softened butter, confectioners' sugar and 1 teaspoon vanilla. Beat until smooth, and then spread on cake.