

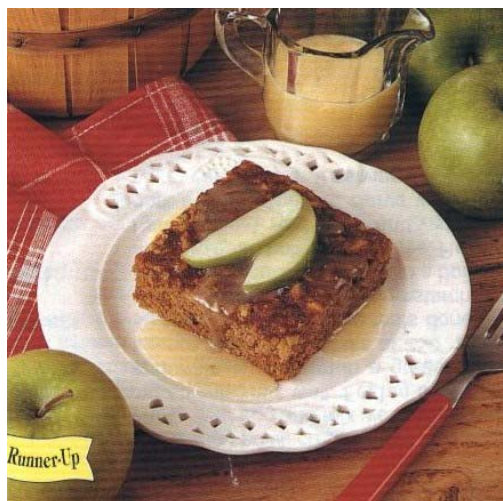
Saucy Apple Cake

This recipe was found in a Midwestern cookbook. It is so easy to make and with the vanilla sauce, a different way to enjoy a simple apple cake.

1 cup sugar
1/4 cup shortening
1 egg, lightly beaten
1 cup all-purpose flour
1 tsp. baking soda
1/2 tsp. ground cinnamon
1/4 tsp. salt
2 cups shredded peeled tart apples
1/4 cup chopped walnuts

VANILLA SAUCE:

1 cup sugar
2 Tb. cornstarch
1/2 cup light cream or evaporated milk
1/2 cup butter
1-1/2 tsp. vanilla



In a mixing bowl, cream sugar and shortening.
Add egg and mix well.
Add the dry ingredients; mix well.
Fold in the apples and walnuts.
Spread in a greased 8-inch square baking pan.
Bake at 350 degrees for 35 - 40 minutes or until cake tests done.

VANILLA SAUCE: Combine sugar, cornstarch and cream in a saucepan.
Bring to a boil over medium heat; boil for 2 minutes.
Remove from the heat.
Add butter and vanilla; stir until butter is melted.
Serve warm over warm cake

Yield: 9 servings.

Note: The Vanilla Sauce is enough for two cakes. Recipe can be cut in half.