# Fannie Easterly

RECIPE:

Title of Entry: Chunky Apple Cake with Cream Cheese Frosting

Prep Time: 25 min Cooking Time: 45 min Serves/Makes: 12 to 15 servings

Ingredients:

½ cup butter, melted
2 cups sugar
2 large eggs
1 teaspoon vanilla extract
2 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons ground cinnamon
(I use 1 teaspoon or less)
4 Granny Smith apples, peeled and sliced
1 cup chopped walnuts, toasted (I use pecans)
Cream Cheese Frosting
Chopped nuts, toasted (optional)

Instructions:

STIR together first 4 ingredients in a large bowl until blended. COMBINE flour and next 3 ingredients; add to butter mixture, stirring until blended. Stir in apple slices and 1 cup nuts. Spread into a greased 13x9-inch pan. BAKE at 350° for 45 minutes or until a wooden pick inserted in center comes out clean. Cool completely in pan on wire rack. Spread with Cream Cheese Frosting; Sprinkle with nuts, if desired.

Cream Cheese Frosting
1 (8 ounce) package cream cheese, softened
3 tablespoons butter or margarine, softened
1½ cups powdered
⅛ teaspoon salt
1 teaspoon vanilla extract

BEAT cream cheese and butter at medium speed with an electric mixer until creamy. Gradually add sugar and salt, beating until blended. Stir in vanilla

Yield: 1 ⅔ cups
Prep: 10 min.

I use 1½ recipe of Cream Cheese Frosting