

Apple Spice Cake

Cake:

3 eggs	1 teaspoon Allspice
2 cups sugar	1 teaspoon Cinnamon
3 cups flour	1 teaspoon Nutmeg
1 teaspoon Baking Powder	½ teaspoon Cloves
2 teaspoons Baking Soda	2 teaspoons Vanilla
1 ½ teaspoons salt	3 cups diced Apples (or pears)
1 cup chopped Pecans	
1 ½ cups oil or use ¾ cup oil and ¾ cup applesauce	

In one bowl, cream together eggs, sugar, oil/ applesauce and vanilla, in another bowl mix dry ingredients together then add to egg mixture. Stir until blended. Fold in apples and nuts. Mix thoroughly; Spray a bunt pan with Pam cooking spray. Bake in a 325 oven for 1 hour or until done when a tooth pick come out clean.

Icing:

½ cup brown sugar
¼ cup butter
1/8 cup of milk
¼ teaspoon vanilla
1 cup chopped nuts

Melt butter, add brown sugar, and milk. Remove from heat and beat with a whisk until smooth. Then stir in the vanilla and add nuts. Drizzle over cooled cake.

Note: you can also use a 9 x 13 cake pan but baking time will be shortened to about 45 minutes.