

Apple Cake

from Barb Gulbrandson Show #122

1/2 cup butter, at room temperature
1 cup sugar
1 large egg
1 cup flour
1 tsp baking soda
1/2 tsp salt
1 tsp cinnamon
1/2 tsp ground ginger
1/4 tsp ground nutmeg
1/8 tsp ground cloves
2 large apples, cored and chopped
opt. 1/2 cup chopped nuts

Heat oven to 350' F. Butter a 9-inch square baking dish. Using a mixer, cream the butter, sugar and egg. Combine flour, baking soda, salt, and spices and beat in. Using a rubber spatula, blend in apples and nuts. Spread evenly in prepared pan. Bake 45 minutes. Cut into 6 to 8 pieces. May be served with Warm Caramel Sauce.

Warm Caramel Sauce

1/4 cup heavy cream
1/4 cup butter
1/4 cup sugar 1/4 cup packed dark brown sugar
1/2 tsp vanilla

Combine all ingredients but the vanilla in a small saucepan and cook until the sugars dissolve. Stir in vanilla. Pour warm sauce over cake.