

Fresh Apple Cake

By Ronni Royal, Agent at Adirondack Country Homes Realty at Speculator

Put aside in small bowl:

- 1 ½ cups flour
- 2 tsp baking soda
- 1 tsp cinnamon
- 1 tsp nutmeg

With an electric mixer, mix in large bowl until blended:

- ½ Cup softened margarine (or butter)
- 1 Cup sugar
- 2 eggs (added one at a time)
- Add: dry mixture, a little at a time

Fold into “wet” mixture:

- 3 Cups chopped, peeled and cored apples
- 1 Cup Bran Buds Cereal

Put into 9 X 13 glass, or metal pan, and bake at 350 for 40 – 45 minutes.

Frosting: With electric mixer, beat 1 pkg. cream cheese, 1 tsp vanilla and 2 ½ cups confectioners sugar. Spread over cooled Apple Cake! Yum !