

Rustic Raw Apple Cake

Adapted from *Southern Living* 10/2010



- 1/2 cup chopped walnuts, or pecans
- 1/2 cup butter, melted
- 1 3/4 cups sugar, [I used half Splenda]
- 3 large eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 1/2 pounds *Granny Smith* apples, peeled and cut into 1/4-inch-thick wedges (about 4 large)

Per Serving (excluding unknown items): 417 Calories; 15g Fat (30.8% calories from fat); 6g Protein; 67g Carbohydrate; 3g Dietary Fiber; 88mg Cholesterol; 457mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 1 Fruit; 2 1/2 Fat; 2 1/2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 10

The original recipe used pecans only; also it called for just 2 eggs and a full 2 cups of sugar. Use any kind of tart, firm apple - the kind that will hold its shape once baked. The original also called for a browned butter frosting, but I thought it was plenty sweet without, so just served it with vanilla ice cream. DO serve it with a topping of some kind (whipped cream, pouring cream or something). Next time I will cut the apple wedges in half crosswise to make for an easier handling batter.

1. Preheat oven to 350°. Bake walnuts in a single layer in a shallow pan 5 to 7 minutes or until lightly toasted and fragrant, stirring halfway through.
2. Stir together butter, sugar, eggs and vanilla in a large bowl until blended.
3. Combine flour with cinnamon, soda and salt; add to butter mixture, stirring until blended. Stir in apples and walnuts. (Batter will be very thick, similar to a cookie dough.) Spread batter into a lightly greased 13- x 9-inch pan. Spread it out to the corners.
4. Bake at 350° for 45 minutes or until a wooden pick inserted in center comes out clean. Cool completely in pan on a wire rack (about 45 minutes).