

## APPLE CAKE

2 cups granulated sugar                      2 cups unbleached flour  
4 teaspoons cinnamon                      1 teaspoon salt  
2 teaspoons baking soda                      2 eggs  
1 cup vegetable oil                      Pinch of nutmeg  
1/4 cup fruit juice - apple, pineapple, orange, mango - your choice  
4 cups apples, peeled cored and chopped. Use baking apples, a combination is optimally delicious - Braeburn, Granny Smith, Golden Delicious, etc.

If you like nuts in your cake add 1 cup chopped walnuts, pecans or hazelnuts  
Optional, but fabulous - 2 Tablespoons Calvados or Brandy.

Preheat oven to 325. Butter and flour a 10" cake pan. Sift the dry ingredients together. In a separate bowl, beat the eggs then add oil, juice and booze and stir together. Add dry ingredients and mix well. Fold in apples and nuts and pour into pan.

Bake for an hour or until a toothpick comes out clean. Cool in pan for a few minutes then turn onto a rack to cool completely.

## CREAM CHEESE FROSTING

This cake is lovely without a topping and over-the-top with a drizzle of caramel sauce, a scoop of vanilla or butter pecan ice cream, a dollop of creme fraiche or a smear of this simple but luxurious frosting.

1/4 cup of jam or jelly. You can use apple, crabapple, guava or pineapple.  
1 tablespoon fresh squeezed lime juice  
4 or 5 ounces of cream cheese at room temperature

Mix everything to a creamy consistency and ice the cake or serve on the side.