

IRISH APPLE CAKE

8 tablespoons butter at room temperature
2 cup granulated sugar
2 egg, beaten
8 Granny Smith apples, cored, peeled and diced (4 cups)
1/2 cup chopped walnuts
2 teaspoon vanilla extract
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground salt
1 teaspoon ground nutmeg
2 cup all-purpose flour

1 can of Whipped cream for serving with the cake

- Preheat oven to 350 degrees. Generously grease a 9 x 13-inch cake pan.
- In a large bowl, cream butter and sugar together until light and fluffy.
- Add egg, apples, nuts, and vanilla and stir well.
- Sift in dry ingredients and mix well.
- Pour batter into prepared pan and bake until cake is lightly browned and skewer inserted into center comes out clean, about 45 minutes.
- Let cake cool in pan for 5 minutes, then unmold and serve with the whipped cream on top.

Please cut cake into pieces and deliver on a disposable plate.

Please drop off at the parish kitchen on Friday, March 17th (8:00 am– 12:00 pm)
or Saturday, March 18th between 3:00 – 5:00 pm.

Thank You!!