

Food for the Spirit

RAW APPLE CAKE WITH Hot Butter Sauce

4 cups raw apples (chopped or finely sliced)
2 cups sugar (*I use 1 cup white sugar and 1 cup brown sugar*)
1/2 cup margarine
2 eggs
1 cup chopped nuts

Beat sugar, margarine and eggs. Add apples and stir. Sift together:

2 cups flour (*if using self-rising flour, omit soda and salt*)
2 tsp. cinnamon - 1 tsp. nutmeg - 1 tsp. soda - 1 tsp. salt

Add dry ingredients to apple mixture. Add nuts. Spread in a 9x13" sprayed pan. Bake at 350 degrees for 15 minutes, then 300 degrees for 40-45 minutes.



HOT BUTTER SAUCE

1/2 cup butter
1/2 cup half and half
1 cup sugar (or 1/2 c white sugar & 1/2 c brown sugar)
1 tsp. vanilla

Cook until sugar is dissolved and sauce boils. Mixture will be thin. Pour over individual servings!

Tip! To keep apples from turning brown, after peeling, soak in 1 tsp Kosher salt to 2 cups water. Before adding to dry mixture, rinse with water and pat dry.

Keep these words that I am
commanding you today in your
heart. Recite them to your
children and talk
about them



DEUTERONOMY 6:6-7, NRSV

