

Apple Black Walnut Cake

Batter:

3 eggs
1 ½ cups salad oil
1 tsp salt
2 tsp vanilla
1 ½ cups chopped black walnuts
2 cups sugar
3 cups chopped unpeeled apples
1 tsp baking soda
3 cups flour

Topping:

¾ stick butter
¼ cup milk
¾ cup firmly packed brown sugar

Preheat oven to 350 degrees. Blend batter ingredients in the order listed. Spoon batter into greased 9-inch tube pan. Bake at 350 degrees for 1 hour. Before the cake is done, make topping by combining all ingredients in a saucepan and heating for 2 ½ minutes. Pour over cake as soon as it comes out of the oven. Let cake set until cool before removing from the pan.