

Apple, Raisin and Walnut Cake

3 eggs
1 cup vegetable oil
2 cups sugar
1 tsp vanilla
4 cups grated apples, unpeeled
2 cups flour
1 tsp baking soda
½ tsp salt
1 tsp cinnamon
½ cup raisins
¾ cup chopped walnuts

Preheat oven to 350 degrees. Beat eggs and oil until foamy. Add sugar and vanilla and beat. Then add apples and beat slightly. Sift together dry ingredients. Add raisins and nuts to flour mixture. Add flour mixture to egg mixture and beat slightly. Pour into 9 by 13 inch baking pan that has been greased and floured. Bake at 350 degrees for 30-35 minutes. Frost with frosting recipe below.

Frosting

5 Tbsp flour
1 cup milk
¾ cup butter
1 cup confectioners' sugar
1 tsp vanilla
½ cup chopped walnuts

Mix flour and milk in a saucepan and heat over medium heat until thick. Chill in refrigerator. Beat in mixer bowl with butter, sugar, and vanilla until mixture is light and fluffy, about 5 minutes. Spread on cooled cake, and sprinkle with walnuts.