

## Apple Cake

This recipe from Annette Ray is from a NOVA cookbook from many years ago. NOVA is the organization that became Norfolk Community League. Serves 12.

3 cups flour  
2 cups sugar  
1 teaspoon baking soda  
3 teaspoons cinnamon  
1 teaspoon nutmeg  
1 teaspoon allspice  
½ teaspoon cloves  
½ teaspoon salt  
2 eggs  
1 cup oil  
3 cups tart diced apples  
1 teaspoon vanilla  
1 cup chopped walnuts

Mix the dry ingredients together well. Add all wet ingredients and mix well, Mixture will be thick and rather lumpy. Add apples and nuts last. Press into ungreased 9"x13" pan. Bake 30 minutes at 350 degrees.

Cut in squares when cool and serve with ice cream, whipped cream. Amount of spices may be varied according to individual taste.

Nuts may be omitted or raisins substituted. It may also be served with butter sauce as follows: Heat ½ cup sugar and 1/4 cup light cream to boiling. Remove from heat and stir in ¼ cup melted butter and ½ teaspoon vanilla.