

Apple Nut Cake

3 eggs
2 cups of granulated sugar
1 cup of Crisco oil
1 tsp salt
2 ½ cups of all purpose flour
2 teaspoons of baking soda
2 teaspoons of cinnamon
4 cups of chopped raw apples
12 ounce package of butterscotch chips
1 cup chopped walnuts

With an electric mixer, beat together the eggs, sugar, oil and the salt.

Sift together and add to sugar mixture, the flour, soda, and cinnamon and apples. Mix well with wooden spoon, till well combined. Add the nuts and again mix well till combined. Pour into a 9" by 13" pan that has been greased and floured. Sprinkle the 12 ounce package of butterscotch chips over the top and bake in a pre-heated 350 degree oven for approximately 1 hour. Keep an eye on this cake and whatever you do:

DO NOT OVERBAKE!!!

Test doneness with a toothpick. This is a heavy moist cake, very yummy! Sprinkle with powdered sugar when cooled and serve!