



Fresh Apple Cake

This apple cake is not only delicious, it's easy to make. Grease and flour a tube cake pan and preheat oven to 350 degrees.

3 eggs  
1 1/4 cup oil  
2 cups sugar  
2 1/2 cups self-rising flour  
2 medium apples, peeled, cored and chopped  
1 cup shredded coconut  
1 cup chopped walnuts or pecans  
1 tsp. cinnamon

Blend eggs, oil and sugar until creamy. Add flour a little at a time. Blend well. Batter will be stiff. Fold in apples, coconut and nuts. Pour into tube pan and bake for 1 hour. Remove from pan after about 30 minutes.

Top warm cake with the following:

1/2 stick butter  
1/2 cup brown sugar  
1/3 cup milk

Mix butter, sugar and milk in saucepan. Boil for 3 minutes, pour over warm cake.

I got this from a Good Friend Cookie Russell

[Gail Ford Deese](#) shared [Mamaw June's Recipes's photo](#).