



APPLE CAKE

(Yield: 9-inch square)

- 1 2/3 c. sifted Heckers or Ceresota Unbleached Flour
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- 1/4 tsp. cloves
- 1/2 c. butter or margarine
- 1 c. sugar
- 1 egg
- 1/2 c. cold coffee
- 1 tsp. soda (dissolve in coffee)
- 1 c. chopped raw apple
- 1 c. raisins
- 1/2 c. chopped nuts

Preheat oven to 350 degrees. Grease 9x9x2-inch square baking pan.

Sift together flour, cinnamon, nutmeg and cloves. Cream butter and sugar; add egg, continuing to cream until light and fluffy. Mix in flour-spice mixture alternately with coffee in which soda has been dissolved, beating after each addition. Blend in apple, raisins and nuts, mixing thoroughly. Spread into prepared pan. Bake 35-40 minutes or until done.

While still warm, frost with a mixture of 2 Tbsp. hot coffee and 1 c. sifted confectioner's sugar. Or serve plain with ice cream.