

## Cranapple-Nut Cake

- 1- $\frac{3}{4}$  cups light brown sugar
- $\frac{1}{2}$  cup vegetable oil
- 2 cups flour
- 1 t baking soda
- 1 t cinnamon
- $\frac{1}{2}$  t nutmeg
- 1 t salt
- 2 eggs
- 1 t vanilla
- 2 cups apples, peeled and sliced
- $\frac{1}{2}$  cup walnut or pecan pieces, toasted
- $\frac{1}{2}$  pound fresh whole raw cranberries



1. Cream together the oil and sugar.
2. Add eggs and vanilla; beat well.
3. Add flour, baking soda, cinnamon, nutmeg and salt.
4. Stir in apples, walnuts and cranberries.
5. Bake in well-greased 9x13" pan, 45-50 minutes at 350°.

Toasting nuts brings out their rich flavor. To toast: place nuts on tray and bake in oven at 350° for 3-5 minutes or until golden brown. Watch closely as they easily burn.