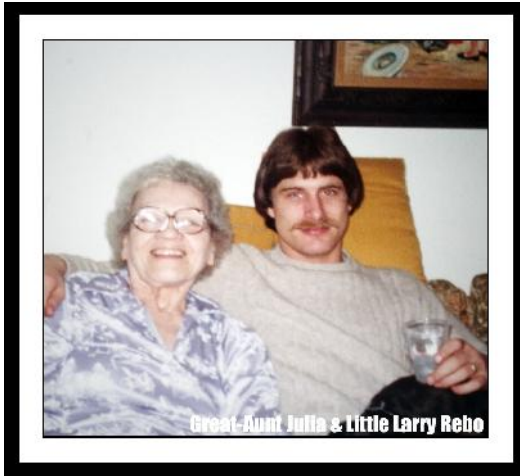


Cakes

Caramel Glaze Apple Cake

This Recipe Is from Gram's U and I Sugar Cookbook

Originally Created by Prudene Penny, Home Economics Editor, Seattle Post Intelligencer



"This picture was taken in 1981, at Great-Grandma Barnier's 95th birthday party. Little Larry is sitting with Great-Aunt Julia, Grandma's sister and Great-Grandma's daughter. Larry was married, but had not yet become a father. He and Chris blessed the world with Nicholas in 1982." Teresa Rebo

- 1/2 Cup Shortening**
- 1 Teaspoon Salt**
- 1/2 Teaspoon Cinnamon**
- 1/2 Teaspoon Allspice**
- 1 1/3 Cups Sugar**
- 2 Eggs, Beaten**
- 2 Cups Apples, Finely Chopped**
- 1 Teaspoon Baking Powder**
- 1/4 Teaspoon Baking Soda**
- 2 Cups Flour, Sifted**
- 1/3 Cup Water**
- Caramel Glaze Topping**

Cream shortening, salt, spices and sugar well. Add eggs one at a time, beating well after each addition. Mix in apples. Sift baking powder and soda with flour. Add flour to creamed mixture alternately with water, mixing after each addition until smooth. Bake in greased 10 x 10 x 2 inch pan in preheated 350 degree oven about 35 minutes or until done.

Caramel Glaze Topping: Combine 2 Tablespoons Butter, 1/2 Cup Sugar, 1/8 Teaspoon Salt, 1 Teaspoon Corn Syrup And 2 Tablespoons Cream in saucepan and bring to a rolling boil. Remove from heat and cool. Pour on warm cake and spread evenly. Or try Caramel Frosting: Melt 1/2 Cup Butter, add 1 Cup Brown Sugar and let come to a boil, then stir 1 minute. Cool slightly. Add 1/2 Cup Milk, beat until smooth. Beat in confectioner's sugar to spreading consistency.

"In the childhood memories of every good cook, there's a large kitchen, a warm stove, a simmering pot and a mom [or a grandma!]." - Barbara Costikyan