

FRESH APPLE CAKE Generously grease a 325°

Cake:

Butter for greasing the pan.

2 c. sugar

3 eggs

1 ½ . Vegetable oil

¼ c. orange juice

3 c. flour

1 tsp. salt

1 TBL. Cinnamon

1 TBL. Vanilla

3 c. peeled & finely chopped apples

1 c. shredded coconut

1 c. chopped pecans

SAUCE: ½ c. butter

1 c. sugar

½ c. buttermilk

½ tsp. baking soda

In a large bowl, combine sugar, eggs, oil, orange juice, flour, baking soda, salt, cinnamon, & vanilla. Mix well. Fold in apples, coconut and pecans into batter. Pour into prepared pan and bake until tester comes out clean. About 1 ½ hours.

Shortly before cake is done, make the sauce. Melt butter in a large sauce pan. Stir in sugar, buttermilk & baking soda. Bring to a good rolling boil. Stir constantly. Boil for 1 min. Pour sauce over the hot cake in the pan as you remove it from the oven. Let stand 1 hour, then turn out onto a rack to cool completely.