

Christmas Gathering 2004

Ken & Fran Harris

Fresh Applies Bundt Cake

Travis Graham

1 ¼ cup oil

3 eggs

1 tsp vanilla

2 cups sugar

Beat together

3 cups flour

1 ½ tsp soda

1 tsp salt

Sift together

Add:

2 cups grated “applies” (apples) [Sprinkle with lemon juice to prevent darkening]

1 cup nuts, finely chopped.

Tip: Alternately add the apples and the dry mixture...it will fluff up into a better batter!

Cook in greased (and floured) bundt pan at 350 degrees

Texas Cooking 1 hr 15 minutes

(low-land)

Cook in greased (and floured) bundt pan at 375 degrees

Colorado Cooking 1 hour

(hgh altitude)

ICING

8-ounce package cream cheese

¼ cup margarine (butter preferred)

3 cups powdered sugar, sifted

Mix together well and beat until fluffy.

For those who did not hear Ken tell the story about how this cake came to be called the “Fresh Applies Cake”:

Travis was Ken’s uncle. He sent us this recipe (via snail mail about 25 years ago).

Travis was a court reporter...typing was what he did...rarely making a mistake...and he NEVER misspelled a word...however, when he typed this recipe for us, he must have been in a great hurry, because he mistyped apples TWICE and did not correct it. We have laughed about it often and the recipe we continue to refer to as “Fresh Applies Cake”.