

Fresh Apple Cake  
from Simone Kimber via Anne Kimber  
(10-12 servings)

2 cups unsifted all purpose flour  
2 cups sugar  
2 teaspoons baking soda  
1 teaspoon cinnamon  
½ teaspoon nutmeg  
½ teaspoon salt  
4 cups finely diced pared raw apples (about 1 and ½ pounds)  
½ cup chopped walnuts  
½ cup soft butter or margarine  
2 eggs

1. Preheat oven to 325 F.
2. Grease a 13 by 9 by 2 baking pan.
3. Into a large bowl sift flour with sugar, soda, cinnamon, nutmeg and salt.
4. Add apples, nuts, butter and eggs. Beat until just combined- it will be thick.
5. Turn into prepared pan.
6. Bake 1 hour or until the top springs back when lightly pressed with fingers. Cool in pan on wire rack.
7. Serve warm, cut into squares.