

FRESH APPLE CAKE

Jon Dockery

2 cups sugar
2 eggs
 $\frac{3}{4}$ cup oil
2 $\frac{1}{2}$ cups self rising flour
 $\frac{3}{4}$ tsp cinnamon
3 medium Granny Smith apples, peeled and diced
6 ounce package butterscotch chips
1 cup chopped nuts (pecans), optional

Glaze:

1 cup powdered sugar
3 drops lemon juice
Milk

Preheat oven to 350. Mix together sugar, eggs and oil. In a separate bowl, mix together flour and cinnamon. Add to sugar mixture until well incorporated. Mix together apples and nuts and add to batter. Stir until combined. Pour into greased 9x13 baking dish. Sprinkle top with butterscotch chips
Bake at 350 for 45-60 minutes until toothpick comes out clean. Cool. For the glaze, mix together powdered sugar, lemon juice and just enough milk to make desired consistency. Drizzle over cake.

