

Neda's Apple Lemon Cake -makes 10" cake (Susie)

Oven 350F

Ingredients

3 medium apples
3 cups SR flour
1/2 cup oil
1 cup chopped pecans
2 cups sugar
1 cup butter melted
1 tsp baking soda
1 medium lemon
1 tsp baking powder
2 eggs



Glaze: combine the following

1 cup icing sugar
2 Tbs butter - melted
1 tsp grated lemon zest
1 Tbs honey
3 Tbs lemon juice

Method

- Peel, core and chop apples, grate lemon zest set aside but squeeze juice on apples, set aside.
- Pour butter into mixing bowl and beat in eggs.
- Beat in sugar and 3 tsp of lemon zest.
- Sift dry ingredients and mix into batter.
- Fold in apples and nuts.
- Pour into a greased and lined 10" cake tin.
- Bake in a 350F oven for 59 mins or tested done (skewer into middle comes out clean)
- Turn onto wire rack.
- Prick holes in the top of the cake and pour over the glaze while it is still warm.