RECIPE:

Title of Entry: ** Chunky Apple Cake with Cream Cheese Frosting**

Prep Time: 25 min  Cooking Time: 45 min  Serves/Makes: 12 to 15 servings

Ingredients:

- $\frac{1}{2}$ cup butter, melted
- 4 cups sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoons ground cinnamon
- 4 Granny Smith apples, peeled and sliced
- 1 cup chopped walnuts, toasted (or use pecans)
- Cream Cheese Frosting

Instructions:

1. **STIR** together first 4 ingredients in a large bowl until blended.
2. **COMBINE** flour and next 3 ingredients; add to butter mixture, stirring until blended. Stir in apple slices and 1 cup walnuts. Spread into a greased 13x9-inch pan.
3. **BAKE** at 350°F for 45 minutes or until a wooden pick inserted in center comes out clean. Cool completely in pan on wire rack. Spread with Cream Cheese Frosting; sprinkle with nuts, if desired.

Cream Cheese Frosting

1. 8 ounces package cream cheese, softened
2. 3 tablespoons butter or margarine, softened
3. $\frac{1}{2}$ cup powdered sugar
4. $\frac{1}{8}$ teaspoon salt
5. 1 teaspoon vanilla extract

BEAT cream cheese and butter at medium speed with an electric mixer until creamy. Gradually add sugar and salt, beating until blended. Stir in vanilla.

Yield: 1 1/2 cups

Cook: 10 min.

* A use 1/2 recipe of Cream Cheese Frosting