



**Nova Scotia
Apples**
Pick An Original



Fresh Apple Cake

- 1 1/2 cups all purpose flour
- 1 cup white sugar
- 1/2 tsp salt
- 1 cup All- Bran
- 1 tsp nutmeg
- 1/2 cup softened margarine
- 2 tsp baking soda
- 2 eggs
- 1 tsp cinnamon
- 4 cups finely chopped NS apples

Core and peel apples, chop finely. In a small bowl sift together flour, soda, salt, cinnamon and nutmeg. Beat eggs in a large bowl. Stir in apples, cereal and flour mixture. Spread in greased 9 x 9 x 2" pan. Bake at 350F for 45 minutes.

Frosting

- 4 oz cream cheese, softened
- 1 tbsp margarine
- 1 tsp vanilla
- 1 1/2 cups icing sugar

Beat cream cheese, margarine and vanilla. Gradually add sugar, beating until smooth. (If too thick, add 1-2 tsp milk.) Spread on cooled cake.

< [Back to Table of Contents](#)