

# Our State eats

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## Fresh Apple Cake

*Yield: 1 cake.*

- 2 cups sugar**
- ½ cup Crisco oil**
- 2 teaspoons vanilla**
- 3 eggs**
- 3 cups all-purpose flour**
- 1 teaspoon baking soda**
- 1 teaspoon cinnamon**
- 1 cup pecans**
- 1 small can coconut**
- 3 cups tart apples, grated**
- 1 teaspoon salt**

Preheat oven to 325 degrees. Combine sugar, oil, vanilla, and eggs; beat well. Sift together dry ingredients. Add slowly to liquid. Fold in nuts, coconut, and apples. Bake in a greased tube pan for 80 minutes. Let cake cool before removing from pan. Make icing by mixing powdered sugar, vanilla, and water; pour over cake while warm.



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