

## **BIRTHDAY CAKE**

By Vinita S.



1 cup vegetable oil  
2 cups sugar (I used 1.5)  
3 eggs  
3 cups flour (I used 1.5 whole wheat & 1.5 all purpose)  
1 tsp baking soda (I used 1.5tsp)  
2 tsp Vanilla  
1 cup chopped pecans  
3 cups peeled & chopped apples (I used 3 gala apples)

### Frosting:

½ cup butter  
1 cup brown sugar (I used dark brown)  
¼ cup evaporated milk (I used almond milk)  
½ tsp Vanilla  
½ cup pecans

### Directions:

1. Pre heat oven to 350 F. Grease & dust 9X13" baking pan.
2. Combine oil, sugar and eggs. Mix well. Stir in flour and baking soda. Mix well. Add vanilla, pecans and apples and mix well. Spread the mixture in the baking pan and bake 35 to 40 minutes or until a knife inserted in cake comes out clean. Cool for 2 hours.
3. While cake is cooling boil frosting ingredients (first 3) for 2 minutes, in a small pan and keep stirring. Set the pan in a bowl filled with iced water. Add vanilla and beat icing until spreadable consistency. Spread icing on cooled cake and sprinkle pecans on top.

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