Apple Cake – by Mrs. Odell Edmonds

1¾ cups sugar
3 eggs
1 cup cooking oil
2 cups sliced apples
1 cup chopped nuts
2 cups flour
1 tsp soda
1 tsp cinnamon
1 tsp salt

Beat well the sugar and eggs. Add cooking oil and mix until creamy. Sift together flour, soda, salt, and cinnamon. Mix well with first mixture. Fold in nuts and apples. Pour into a greased 9X13 pan and bake at 350° for 45 minutes to an hour.

Filling

1 cup sugar	½ cup buttermilk
½ stick margarine	½ tsp vanilla
1 Tbs white syrup	½ tsp soda

Mix and boil to soft ball stage. Punch holes in cake with a toothpick. Pour filling over cake while both are hot.

- This recipe is from *Dedication Day Recipes*, a book of recipes from the Famous Basket Luncheon at the Kate Duncan Smith DAR School in Grant, Alabama. It was featured in the *PATRIOT* E-News November, 2019.