

## **Nobby Apple Cake**

*Contributed by Betsy (Klingler) Burke, who says, "My grandmother's note at the bottom of the recipe reads: "Maureen Cheney of Brimfield won first prize in the National Apple Growers Association contest with this recipe in the 1950's." Brimfield, MA, is where Jim Klingler grew up."*

1 cup firmly packed light brown sugar  
2 tablespoons shortening (or butter)  
1 large egg  
3 cups diced apples  
1/2 cup chopped walnuts  
1 cup flour  
1 teaspoon baking soda  
1 teaspoon vanilla  
1/2 teaspoon salt  
1/2 teaspoon cinnamon  
1/2 teaspoon nutmeg

Heat oven to 350°. Dust the nuts with a small amount of the flour. Sift together the dry ingredients. In a small mixing bowl, cream shortening, sugar, and egg. Add flour mixture and mix until well blended (it will be thick and sticky). Remove beaters and stir in apples and nuts by hand until well blended. Turn into a 9"x9" baking pan and bake for 35-40 minutes. Let it cool a bit before cutting. Because the cake is so moist, it is not easily removed from the pan to put on a nice plate, but it is not impossible. Serves 9. Delicious served warm with ice cream. Great for breakfast the next day, assuming there is any left.