

# Dutch Apple Cake with Cream Cheese Icing



Mix first eight ingredients for two minutes, add eggs beat one minute longer. Fold in apples.

Bake in greased and floured 9x12 pan at 350 for 45 minutes.

Icing- Cream four ingredients together.

Makes 12-3"x3" pieces.

	Cake		Eggs Beaten
2 1/4	Cups Flour	3	Cups Sliced Peeled Apples
1	Cup White Sugar		
2	Tsp Cinnamon		Icing
1/2	Cup Oil	2	Cups Confectioners' sugar
1/2	Cup Brown Sugar	8	Oz Softened Cream Cheese
2	Tsp Baking Soda	3	Tbsp Softened Butter
1	Tsp Salt	1	Tsp Vanilla
1	Cup Butter Milk		