

Raw Apple Cake



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| 3/4 cup butter | <u>Icing</u> (optional) |
| 1 1/2 cups granulated sugar | 4 cups powdered sugar |
| 3 eggs | 1 cup softened butter |
| 3/4 cup strong, cold coffee | 1 8-ounce package cream cheese at room temperature (Neill uses Philadelphia) |
| 1 1/2 teaspoons baking soda dissolved in coffee | 1 teaspoon vanilla flavoring or extract |
| 2 1/4 cups flour | |
| 1 1/2 teaspoons cinnamon | |
| 1 teaspoon cloves | |
| 1 1/2 cups seedless raisins, soaked in warm water and pressed dry | |
| 1 cup chopped nuts (Neill prefers Texas pecans) | |
| 1 1/2 cups chopped apples | |

Cream butter and sugar together. Add eggs and coffee (with dissolved baking soda) and whip until smooth. Add dry ingredients and beat until thoroughly mixed. Add fruit and nuts. Mix by hand until they are distributed. Pour into a greased and floured 9x13-inch pan or two 9-inch layer pans. Bake at 350 degrees, 50 to 60 minutes. If desired, use a mixer to combine all of the icing ingredients in a bowl until thick and creamy, and frost the cake.