



# PURITY DAIRIES

## DELICIOUS RECIPES USING PURITY PRODUCTS

### FRESH APPLE CAKE

3/4 c PURITY BUTTER, softened  
2 c sugar  
2 eggs  
1 T vanilla  
1 T lemon juice  
3 c flour, divided  
1 1/2 t soda  
1 t cinnamon  
1 t salt  
1/2 t nutmeg  
3 c tart chopped apples (about 2 large Granny Smith or Rome)  
1 c chopped, toasted pecans  
1/2 c dates

Cream butter and sugar together in large mixing bowl until light and fluffy. Beat in eggs, vanilla and lemon juice. Combine 2 1/2 c flour with soda, cinnamon, salt and nutmeg. Add to butter mixture, beating to mix completely. Stir in apples. In a separate bowl toss 1/2 c flour with pecans and dates. Add to batter and stir to mix. Spoon batter into greased and floured baking pan or tube pan. Bake at 325 F for 1 1/2 hours or until cake tests done. Cool on wire rack. Dust with powdered sugar or top with Caramel Frosting.

Yield: 10-12 servings.

#### Caramel Frosting

1/2 c PURITY BUTTER  
1 c dark brown sugar  
1/4 t salt  
1/4-1/2 c PURITY MILK\*  
2 c powdered sugar, sifted  
1 t vanilla

Melt butter over low heat. Stir in brown sugar and salt and bring to a boil. Boil frosting about 2 minutes, stirring constantly. Remove from heat and stir in milk. Return to heat and bring back to a boil. Remove from heat and let cool to lukewarm. Add powdered sugar and vanilla; beat until smooth. Pour frosting over cake.

\*May need to thin with additional Purity Milk.