



Is the age of cupcakes over? Will harmony and understanding dawn with pies in ascension? Or will Toll House Cookies open the gates to the peace?

I'm sticking with apple cake. Elaine Yoder's. Rich, moist, and the true soul mate of even the humblest cup of coffee.

Last Saturday morning, I peeled and chopped the apples, brewed the coffee and stirred in the baking soda till foamy. Batter ready and baked in the greased pan, our house soon filled with an aroma that surely must herald something spectacular. Later, ten thick slices went out the door with my youngest daughter to share with her summer companions and colleagues doing research at the University. The next plate went to my generous next door neighbor who edged my lawn. What remained was shared with our houseguest. And the next morning, when he left for his long drive back to Colorado, the last bit of apple cake went with him, spreading the good apple cake Karma all along 1-80 West.

### **Elaine Yoder's Raw Apple Cake -- A Bake and Share Recipe.**

#### *CAKE*

2 cups granulated sugar  
1/2 cup corn oil  
1/2 cup applesauce  
2 eggs  
1 teaspoon salt  
1 cup hot coffee with 2 teaspoons baking soda  
(stir until foamy)  
2 teaspoon cinnamon  
3 cups flour, sifted  
4 cups raw apples, peeled and chopped

#### *TOPPING*

1 cup chopped pecans  
1 cup brown sugar.

Preheat oven to 350.

Grease 9x13 pan. Mix all ingredients in a large bowl until sooth. Add chopped apples and pour into 9 x 13 pan. Cover with topping mixture. Bake 1 hour.