



...from our kitchen to yours

Helen Hilland's Wheatena Apple Cake

2 tablespoons **Wheatena**, uncooked
1 cup grated apples, well packed
1/2 cup butter or margarine
1 cup sugar
3 eggs
3 cups sifted flour
3 teaspoons baking powder
1 teaspoon soda
1/4 cup Wheatena
3/4 cup sour cream

Topping mixture: 1 cup finely chopped pecans, 1/2 cup sugar and 1 teaspoon cinnamon.

Preheat oven to 375F. Combine topping mixture; set aside. Grate apples. Cream butter with sugar; add eggs, one at a time, and cream until light. Sift together flour, baking powder and soda; add **Wheatena**. Add dry ingredients to creamed mixture alternately with the apples and sour cream. Spoon 1/2 the batter into well greased 10-inch tube pan. Sprinkle with 1/2 the topping mixture; cover with remaining batter and top with remaining topping mixture.

Bake 50 to 55 minutes or until it tests done. Cool slightly before removing from pan.

