

## Apple Butter Cake

### Ingredients:

¾ cup butter  
2 cup sugar  
2 ea eggs (beaten)  
2 cup apple butter  
½ cup hot water  
2 tsp baking soda  
3 cup sifted flour  
1 tsp cinnamon  
¼ tsp ground cloves  
½ tsp nutmeg  
1 tsp allspice  
1 cup chopped nuts (walnut, pecan)  
1 cup chopped dates (optional)

### Directions:

Dissolve soda in hot water, set aside. Cream butter and sugar. Add eggs, mix well. Add apple butter, water and soda, mix well.

Mix dry ingredients, add to creamed mixture. Mix well, add nuts and dates, stir.

Grease and flour Bundt pan. Bake in 350 degree oven for 1 hour.

Two Loaf pans = 35 minutes.

Cool cake completely. Drizzle with Caramel Icing

### Caramel Icing:

¼ cup butter or margarine  
½ cup packed brown sugar  
1 cup confectioner's sugar  
1/3 cup light cream  
dash of salt  
chopped nuts (optional)

In top of double boiler heat butter, brown sugar, salt until dissolved, add cream. Mix well. Beat in confectioner's sugar until smooth. Drizzle over cake. Sprinkle with chopped nuts (optional)

Source: Tina Keel 2006