

## German Apple Cake



Preheat Oven to 350°F

In one large bowl, mix:

3 large eggs

1 cup oil

2 cups white sugar

1 tsp. vanilla

Whisk the above well.

In a separate bowl, mix:

2 cups flour

2 tsp. cinnamon

1 tsp. soda

Mix well and add to egg mixture.

Add 1 cup raisins (Thompson's are fine)

3 large peeled and wedged Granny Smith apples (or 4 small)

Pour into a greased/floured 9" spring-form pan or line it with parchment paper. Bake for 55 -60 minutes.

Remove from oven and add cream cheese topping on cake and return to oven for about 18 minutes. Remove from oven and put on cooling rack until cake is completely cool. Slide sharp knife around all the edges and open the spring lock and slide cake onto cooling rack. Slide knife under cake and slide cake onto rack (removing the parchment paper). Slice in small wedges with a dollop of whipped cream (which has been whipped with a tsp of vanilla). This is my husband Cecil's (and mine too) favourite dessert ever.

### Cream Cheese Topping

1 brick of cream cheese (250 g) (softened)

2 tablespoons soft butter

2 teaspoons vanilla

Dash of salt

2 cups icing sugar

Put all together in a bowl and blend with an electric beater. Pour on top of hot cake and caramelize in 350 oven for 18 minutes or less.