

## French Apple Crunch Cake

Mrs. David Kurtz

1½ c. vegetable oil  
2 c. sugar  
2 eggs  
2 c. flour  
1½ tsp. salt  
1 tsp. baking soda  
1 tsp. cinnamon  
1 tsp. nutmeg  
½ c. water  
2 c. apples  
1 tsp. vanilla

### Icing:

3 Tbsp. butter  
3 Tbsp. milk  
½ c. brown sugar  
1 c. powdered sugar

Beat together first three ingredients, then mix in flour, salt, baking soda, cinnamon, and nutmeg; fold in water, apples, and vanilla. Bake at 350° for 35-45 minutes. *For Icing:* Melt butter; add brown sugar and milk. Bring to a boiling point; cool partly; add powdered sugar. Our favorite fall cake.

## German Chocolate Cake

Dena Hostetler

½ c. water  
4 oz. milk chocolate chips or solits  
2 c. sugar  
1 c. butter, shortening or margarine  
4 eggs, separated  
1 tsp. vanilla  
1 tsp. soda  
½ tsp. salt  
2½ c. cake flour  
1 c. buttermilk or sour milk

Heat water and chocolate in saucepan until melted. Beat sugar and butter until fluffy; beat in egg yolks. Blend in melted chocolate and vanilla. Combine dry ingredients. Add alternately with buttermilk. Beat until batter is smooth. Whip egg whites until stiff, fold into batter. Pour into 9x13 cake pan or your favorite pan. Bake at 350° for 30 minutes.

From the Cookbook:

### "Horse & Buggy Montana"

The food of the Amish community in St. Ignatius, Montana

Compiled by Amy Engbretson & Emily Troyer

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