

# St. Patrick's Day Signature Recipe

## Ingredients

¼ cup	Unsalted butter, softened
1 cup	Sugar
1	Egg, beaten, room temperature
2 cups	Granny Smith apples, cored, peeled, and diced
¼ cup	Walnuts, chopped
1 tsp.	Vanilla extract
½ tsp.	Baking powder
½ tsp.	Baking soda
½ tsp.	Salt
½ tsp.	Ground cinnamon
½ tsp.	Ground nutmeg
1 cup	Flour

# Irish Apple Cake

## Directions

1. Preheat oven to 350°
2. Generously grease a 9 inch round cake pan.
3. In a mixing bowl, cream together the butter and sugar until light and fluffy.
4. Add the egg, apples, nuts and vanilla. Stir well.
5. Sift in all of the dry ingredients and mix well.
6. Pour the batter into the prepared pan and bake about 45 minutes, until the cake is lightly browned and a toothpick inserted into the center comes out clean.
7. Remove from the oven and let the cake set in the pan for 5 minutes, then remove from pan.