

The Growing Scene, Inc

**Nursery-Garden Center-Landscaping-Farmstand
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From Grandpa's Garden to Grandma's Kitchen...

GRANDMA'S RECIPE BOOK

Chocolate Chip Apple Cake

1/2 c. shortening
3/4 c. granulated sugar
3/4 c. brown sugar
2 eggs
1 tsp. soda
1 tsp. baking powder
1 tsp. salt
2 c. thinly sliced, pared apples
1/2 c. water
1/2 c. semi-sweet chocolate chips
12 c. walnuts, chopped

Topping:

1/2 c. brown sugar
1/2 c. chopped walnuts
1/2 c. semi-sweet chocolate chips

Cream shortening and sugars until light and fluffy. Add eggs and beat thoroughly. Sift together dry ingredients. Dredge apples with 2 Tbs. flour, set aside. Add sifted dry ingredients to creamed mixture in thirds, alternating with water, beating until smooth after each addition. Fold apples and 1/2 cup each of chocolate chips and nuts into batter. Turn into a greased, floured 9x13x2 inch pan. Sprinkle topping mixture on top. Bake at 350 degrees for about 50 minutes or until done.