

## Maple Glazed Maple-Apple Nut Ring

2 c. chopped apples	1 c. white sugar
1 tsp baking soda	$\frac{3}{4}$ c. maple syrup
$\frac{1}{2}$ tsp. salt	2 eggs
1 tsp. cinnamon	$\frac{1}{2}$ c. vegetable oil
$\frac{1}{2}$ tsp. nutmeg	1 c. chopped nuts
1 tsp. baking powder	$2\frac{1}{2}$ c. flour

Preheat oven to 350 degrees. Combine eggs, oil, and maple syrup. Add remaining ingredients, putting  $\frac{1}{2}$  c nuts in the batter and reserving  $\frac{1}{2}$  c for the top. Pour into greased tube cake pan. Top with the remaining nuts. Bake 45 minutes. Glaze when cool with Maple Glaze: 1  $\frac{1}{2}$  c. confectioner's sugar plus enough maple syrup to give glaze a spreading consistency—about  $\frac{1}{2}$  c.