



Maple Glazed Maple-Apple Nut Ring

Ingredients

2 c. chopped apples	1 tsp. baking soda
½ tsp. salt	1 tsp. cinnamon
½ tsp. nutmeg	1 tsp. baking powder
1 c. white sugar	¾ c. maple syrup
2 eggs	½ c. vegetable oil
1 c. chopped nuts	2½ c. flour

Directions

Preheat oven to 350 degree.

Combine eggs, oil, and maple syrup. Add remaining ingredients, putting ½ c nuts in the batter and reserving ½ 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 ½ c. confectioner's sugar plus enough maple syrup to give glaze a spreading consistency—about ½ c.