

Amazin' Raisin Cake

Makes 2 (9-inch) cakes

3 cups all-purpose flour
2 cups granulated sugar
1 cup Hellmann's Real Mayonnaise
 $\frac{1}{3}$ cup milk
2 eggs
2 teaspoons baking soda
 $1\frac{1}{2}$ teaspoons ground cinnamon
 $\frac{1}{2}$ teaspoon ground nutmeg
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon ground cloves
3 cups chopped peeled apples
1 cup raisins
 $\frac{1}{2}$ cup chopped walnuts
2 cups whipped cream

1. Preheat oven to 350°F. Grease and flour 2 (9-inch) round baking pans.
2. Combine flour, sugar, mayonnaise, milk, eggs, baking soda, cinnamon, nutmeg, salt and cloves in large bowl; beat with electric mixer at low speed 2 minutes. (Batter will be very thick.) Stir in apples, raisins and walnuts. Spoon batter into pans.
3. Bake 45 minutes or until toothpick inserted into centers comes out clean. Cool in pans 10 minutes. Remove from pan; cool completely. Spread $\frac{1}{2}$ cup whipped cream between cake layers; frost outside with remaining $1\frac{1}{2}$ cups whipped cream.