

## Apple Cake



*A very moist cake filled with lots of apples.  
Great with whipped topping or a dusting of confectioner's sugar.*

This cake recipe came from Veronica Soltys and has become a family tradition in which each fall the cakes were made and shipped out via next day delivery to all of the kids at college with extras taken into work. It was always special to hear about the kids receiving their cakes and trying to make sure that they had a piece before their friends found out that the cakes had arrived.

Quantity	Ingredients	Preparation Notes
2	Eggs	• Preheat oven to 350 degrees
1 Cup	Vegetable Cooking Oil	• Beat eggs with oil.
2 Cups	Sugar	• Add sugar, salt, baking soda and cinnamon.
1/2 tsp	Salt	• Mix in flour – dough will be stiff.
1 tsp	Baking Soda	• Fold in nuts and apples (do not use a mixer for this)
2 tsp	Cinnamon	• Pour into 13 x 9 pan greased and floured or sprayed with cooking spray such as Pam.
2 Cups	Flour	• Bake at 350 for 55 – 65 minutes. You will know it is done when the cake begins to pull away from the sides. A knife or toothpick should come out clean except for apple bits.
1 Cup	Nuts- Pecans or walnuts coarsely chopped	• Do not ice, garnish if desired with a dusting of confectioners sugar or simply serve with whipped topping or ice cream. It may also be heated for serving.
4 Cups	Apples -Peeled and sliced thin. This will be about 2 lbs of apples. Granny Smith or other tart cooking apple is best	• Freezes well.