

Jewish Apple Cake

Submitted by Joan Goldmann



5-6 Apples, peeled & thinly sliced
2 Tbsp Sugar
1 Tbsp Cinnamon
3 cups Flour
3 tsp Baking Powder
½ tsp Salt

2 cups Sugar
1 cup Oil
¼ cup Orange or Apple Juice
4 Eggs
2 ½ tsp Vanilla
¾ cup Nuts; chopped

Preheat oven to 350°. Grease and flour a 10" tube pan.

In medium bowl stir together apples, 2 Tbsp sugar and cinnamon; set aside. Sift together flour, baking powder and salt; set aside. Mix sugar, oil and juice; beat 8 minutes. Add eggs, one at a time, then vanilla; beat 3 minutes. Add flour mixture in thirds. Fold in nuts. Spoon 1/3 of batter into pan. Layer ½ the apples over batter then repeat with 1/3 batter, rest of apples then remaining batter.

Bake 70-90 minutes or until done. Cool 15 minutes, remove from pan and cool completely. Sprinkle top with powdered sugar.

