

Fresh Apple Cake

Ingredients	
4 cups	Apples, diced
2 cups	Granulated sugar
1/2 cup	Safflower or sunflower oil
1 cup	Nuts, your preference
2	Eggs, beaten

Ingredients	
2 teaspoons	Vanilla extract
2 cups	All-purpose flour
2 teaspoons	Baking soda
2 teaspoons	Cinnamon
1 teaspoon	salt

Preheat oven to 350° F.

1. Combine apples and sugar, set aside.
2. Mix together oil, eggs, nuts, and vanilla. Add to apple mixture.
3. Sift dry ingredients together. Add to the other ingredients, mixing thoroughly, but not over mixing.
4. Pour batter into a greased 9 x 13" pan. Bake for about 1 hour – until a cake tester comes out clean from the center. Allow to cool before serving.

Notes:

You can use pretty much any kind or mixture of different kinds of apples to vary the taste and texture of this cake. They're all delicious! It has one character with walnuts added, another entirely with slivered almonds, and yet another with pecans. There's lots of room for experimentation here!