

## **NANA'S APPLE CAKE**

By Barbara S.



### **Step 1. Combine wet ingredients**

2 cups sugar (can reduce to 1 cup)

$\frac{3}{4}$  cup vegetable oil

2 eggs

1 tsp. vanilla

### **Step 2. Stir in nuts.**

$\frac{1}{2}$  cup chopped walnuts

### **Step 3. Combine dry ingredients in a separate bowl**

2 cups sifted all-purpose flour

1 tbs. cinnamon

1 tsp. baking soda

1 tsp. salt

### **Step 4. Add wet to dry ingredients**

### **Step 5. Add apples**

3-4 tart apples, peeled, cored & diced

(not more than 4 cups)

### **Step 6. Prepare pan**

Grease & flour a Bundt pan and pour in batter



### **Step 7. Bake**

Bake at 350o for about 55- 60 minutes or until tester come out clean.