



No Fail Apple Cake

In my family we break our fast with a glass of orange juice and a slice of cake. This apple cake is a crowd pleaser.

Preheat oven to 375 degrees
Grease and flour 10 inch tube pan

4 c. peeled, sliced apples
3 Tbsp cinnamon
5 Tbsp sugar

3 c. all purpose flour
2 c. sugar
3 tsp baking powder
1 tsp salt
1 c. oil
4 eggs
¼ c orange juice
1 tablespoon vanilla

Mix first three ingredients together. Set aside.

Sift together flour, sugar, baking powder and salt in a large bowl. Make a well in the center. Add wet ingredients. Mix by hand until batter is shiny.

Starting with the batter, alternate batter and apple mixture into the tube pan, ending with batter. (There should be 3 batter layers of batter and two of the apple mixture.) You can also add a thin layer of apple on top of the cake in a pattern for presentation.

Bake 45 – 60 minutes, until top is shiny