Jewish Apple Cake

A soft moist cake with a layer of apples and cinnamon inside

Yield:

10-12 servings

Ingredients:

8 cups peeled and sliced cooking apples (Granny Smith, Cortland, Mc Intosh, Golden Delicious, etc.)
2 cups sugar
2-3 teaspoons cinnamon
3/4 cup oil
3 eggs
1 cup fresh orange juice
1 teaspoon vanilla
2 1/2 cups flour
1/4 teaspoon salt
2 teaspoons baking powder

Instructions:

1. In a large bowl, toss the apples with the cinnamon and 1/2 cup of the sugar.

2. In mixing bowl, blend oil and remaining sugar. Stir in eggs, orange juice, and vanilla. Fold in flour, salt, and baking powder to make a soft smooth batter.

3. Generously grease a 9 x 13 baking pan*. Spoon half the batter into the pan. Arrange the apples in a layer on top, and then spread the remaining batter over the apples.

4. Bake at 350 degrees until browned and cake tests done with fork or toothpick, about 45-60 minutes.** Cool on wire rack (in pan), covered with a clean towel. To serve (warm or cold), sprinkle with powdered sugar.



This recipe is from Tammy’s Recipes.