

Idiot's Kitchen Recipe – Apple Cake

Recipe from www.idiotskitchen.com



Ingredients:

- 1 Cup Salad Oil (Canola or Vegetable Oil)
- 2 Eggs
- 1 ½ Cups Sugar
- 1 Tablespoon Real Vanilla
- 2 Cups Flour
- ½ teaspoon Salt
- 1 teaspoon Baking Soda
- 1 teaspoon Baking Powder
- 2 teaspoons Cinnamon
- 4 Apples* – peeled, cored, and thinly sliced
- 1 Cup Chopped Walnuts

Pre-heat oven to 350 degrees.

Combine 1 cup oil, 2 eggs 1 ½ cups sugar and 1 Tablespoon Vanilla in a large bowl or mixer.

Add 2 Cups Flour, ½ teaspoon salt, 1 teaspoon baking soda, 1 teaspoon baking powder, and 2 teaspoons cinnamon to the bowl. Mix to combine but don't over-stir.

Peel, core and slice 4 firm, flavorful apples. Add apples and 1 cup chopped walnuts and stir to combine. *Use firm apples such as Haralson, Honeycrisp, Jonathan, McIntosh, etc.

Grease and flour a Bundt or Tube pan. Pour batter into pan and bake at 350 degrees for 50-60 minutes.

Cool cake in pan for 10 minutes before turning onto serving plate.