

Apple Bundt Cake

Source: Rose Kowalsky's Friend, Maxine Goldman Dec. 1990

Ingredients

- 2 cups Apples
- 3 tbsp Sugar
- 1 teaspoon Cinnamon (I Like 2 Tsp)
- 2 cups Sugar
- 1 cup Oil
- 4 Eggs
- ¼ cup Orange Juice (And Grated
- Orange Rind)
- 2 teaspoons Vanilla
- 3 cups Sifted Flour
- 1 tablespoon Baking Powder
- ½ teaspoon Salt

Method

Preheat oven to 325°F and grease and flour a 12-cup bundt pan. See NOTE

Peel, core, and chop apples into small pieces. Mix with 3 tbsp sugar and cinnamon and set aside.

In a large bowl, cream together 2 c sugar, 1 c oil, 4 eggs, ¼ c orange and zest, 2 tsp vanilla

Sift together in another bowl 3 c flour, 1 tbsp baking powder, ½ tsp salt, and add to the creamed mixture.

Stir apple mixture lightly.

Pour ⅓ batter into pan, then ½ apples, ⅓ batter, ½ apple and, finally ⅓ batter.

Use greased and floured 12 cup Bundt pan. Bake at 325°F for 60 minutes or until cake is brown and tests done. Cool in pan 10 to 15 minutes. Turn out on wire rack or plate to complete cooling.

Notes

I have an 8-cup bundt pan. I made ½ a recipe and it was great. I used 2 Granny Smith apples and 1 Macintosh. Good choice.