

Apple Cake From Barb

Servings: 8

Source: Food52

Ingredients

- 1½ cups vegetable oil
- 2 cups sugar
- 3 eggs
- 3 cups flour, and more for dusting
- 1 tsp salt
- 1 tsp cinnamon
- 1 tsp baking soda
- 1 tsp vanilla
- 3 cups Granny Smith or Honeycrisp Apples, peeled, cored, thickly sliced
- 1 cup chopped walnuts
- 1 cup raisins
- vanilla ice cream or whipped cream

Method

1. Preheat oven to 350 degrees. Butter and flour a 9" tube pan.
2. Beat the oil and sugar together in a mixer (fitted with a paddle attachment) while assembling the remaining ingredients. After about 5 minutes, add eggs and beat until the mixture is creamy.
3. Sift together 3 cups of flour, the salt, cinnamon and baking soda. Stir into the batter. Add the vanilla, apples, walnuts and raisins and stir until combined.
4. Transfer the mixture to the prepared pan. Bake for 1 hour and 15 minutes, or until a toothpick inserted in the center comes out clean. Cool in the pan before lifting out. Serve at room temperature with vanilla ice cream or whipped cream, if desired. You can also sprinkle powdered sugar on the top.

Notes

This batter is super thick and rather hard to stir or cover apples. Don't worry, everything seems to work out in the end.

This is a fabulously delicious cake. Don't under cook it or it can be gooey in the center. If it gets a bit drier on the outside, it only seems more wonderful.