

Pasta & Co. “Santori Apple Cake”

Source: Pasta & Co. Cookbook

Ingredients

- 3 cups Sugar
- 1 Baking Soda
- 1½ teaspoons Cinnamon
- 1¼ teaspoons Salt
- ¾ cups Oil
- 3 Eggs
- 6½ cups Granny Smith Apples, Peeled, Cored, Thinly Sliced
- 1½ cups Walnuts, Chopped
- 3 cups Flour
- 1½ teaspoons Vanilla

Method

Preheat oven to 325°F.

Mix sugar, baking soda, cinnamon, salt, oil, eggs and vanilla in a bowl. Add apples and nuts and stir to coat well. Add flour. Will be a stiff dough.

Pour into a 9 x 13 buttered baking pan

Bake at 325 for 1 hour 20 minutes for metal pan, 300 for 1 hour 30 minutes for a glass pan.

Test with toothpick. If dough sticks cook 20 minutes more, checking every ten. Do not undercook!