



BOOZIE'S APPLE CAKE

as made at Windrose Farm!

From the Margaret Fox / Café' Beaujolais cook book
Best made at least 24 hours ahead



Ingredients:

- 4 cups Windrose Farm apples,
unpeel, core & cut into 1/2-inch cubes
- 2 cups flour
- 2 tsp baking soda
- 3/4 tsp salt
- 2 eggs, beaten
- 1/4 cup white sugar
- 2 cups brown sugar
- 1 cup water (try 1/2c water, 1/2 c apple juice)
- 1 tsp pure vanilla extract
- 1/2 cup The Groves on 41 olive oil
- 1 cup toasted and coarsely chopped walnuts

Directions

Sift together flour, baking soda, salt and cinnamon and set aside. Beat eggs, white sugar, brown sugar + water, vanilla and olive oil. Add flour mixture and then nuts. When thoroughly blended, add apples and stir.

Pour into greased 9 x 13 x 2 pan and bake at 325 degrees for 65-75 minutes.

Cakes will appear moist but not wet.

color will be a lovely brown; sides will have released from pan slightly and will pass the toothpick test! Can be served right from pan and it's great with homemade apple sauce.