

K R I S T E N M A R A



Aunt (“Tante”) Elfi’s Apple Cake (aka “Natalie’s Apple Cake”)

2 cup sugar

1 cup safflower oil

3 eggs

2 tsp. vanilla

3 cups flour

1 tsp. baking soda

1 tsp. salt

¼ tsp. cloves

1 tsp. cinnamon

5 cups finely chopped tart apples

1 cup chopped pecans or walnuts

Preheat oven to 350°.

Add sugar gradually to the oil, beating until well creamed. Add the eggs one at a time and mix well. Add vanilla and mix.

Sift together flour, baking soda, salt and spices. Combine flour mixture well with chopped apples and nuts. Let sit for a couple of minutes.

Add to the creamed mixture with a big spoon. Batter is heavy.

Bake in a 9" x 13" x 2" pan, bundt pan or angel food cake pan for 55 to 60 minutes. Cool and wrap in foil and store in refrigerator.

If desired, garnish as desired with sifted powdered sugar and fresh apple slices before serving.

Enjoy!

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Soulful elegance (and a few recipes!) for every day.