

Papa Vince Recipe

Apple Cake

Preparation: 90 minutes; Active Time: 20 min; Servings: 12

Ingredients:

For the filling

- 5 to 6 apples (medium size)
- 2 to 3 tsp of cinnamon
- 5 tbsp of sugar

For the cake batter

- 1 cup of Papa Vince Extra Virgin Olive Oil (EVOO)
- 1/2 cup of Orange Juice
- 2 1/2 tsps vanilla
- Butter to grease the pan
- 3 cups of flour
- 2 cups of sugar
- 4 eggs
- 1 tsp of Papa Vince Sea Salt
- 3 tsp of Baking powder

Preparation:

Preparing the Apple Cake Filling

Cut the apples into little squares

Mix apples, cinnamon and sugar

Set apart, this will be used later as the filling. See below.

Preparing the Apple Cake Batter

Pre-heat the oven to 350° F.

In a second bowl, put the sugar and egg and start mixing until the sugar is completely dissolved and the batter becomes fluffy and light yellow.

While mixing, add the orange juice, then the Papa Vince EVOO and finally the vanilla.

Add the flour one spoon at a time, making sure that no lumps are formed.

Add the baking powder.

Grease a pan with butter. I recommend using a rectangular cake pan about 2 1/2 inches deep. Add 1/2 of the batter to the pan.

Add the **Apple Cake Filling** (above) evenly Pour remaining batter over Apple Cake Filling. (10) Bake at 350° F for 70 min. Do not open the oven during the first 25 min.