

I loved gathering eggs with Miss Nellie and Miss Daisy. I would carefully take the fresh eggs from each nest. The eggs were still warm when we collected them. It was fun knowing they would make a delicious cake. Nowadays, we consider farm fresh eggs a luxury. When I was growing up, I thought everyone had them. I loved to call the hens by name, pet them, and thank them for giving us such lovely eggs.

INGREDIENTS

2 cups sugar
1 1/2 cups canola oil
3 eggs
3 cups unbleached all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 tablespoon pure vanilla extract
3 cups apples, peeled and diced
1 cup black walnuts
1 cup coconut

1. Preheat the oven to 350°F. Grease and flour a 10-inch tube pan.
2. In a large mixing bowl, whisk together the sugar, oil, and eggs until well blended and light yellow in color.
3. Sift together the flour, baking soda, and salt. Add the flour mixture and the vanilla to the mixing bowl with the oil and sugar mixture. Whisk well. The batter will be very stiff. Fold in the apples, black walnuts, and coconut.
4. Pour the batter into a prepared 10-inch tube pan. Bake for 1 hour and 20 minutes.
5. Let cool in the pan for 20 minutes before turning out onto the cake plate.

SERVES 16 TO 20 PEOPLE