



Jewish Apple Cake

Apple Ingredients:

- 6 medium apples (Gala, Fuji, Honey Crisp or Granny Smith apples)
- 5 tbsp granulated sugar
- 1½ tsp cinnamon

Cake Ingredients:

- 2¾ cups of all purpose flour - sifted
- 1 tbsp baking powder
- 1 tsp salt
- 2 cups granulated sugar
- 1 cup vegetable oil
- ¼ cup orange juice
- 1 tbsp vanilla extract
- 4 large eggs
- 1 tbsp powdered sugar

Special Equipment:

- Tube or bundt cake pan

Preheat oven to 350°

Step 1:

Prepare the apples.

- Peel, core and cut the apples into thin slices.
- Mix the sugar and cinnamon together and then add to the apples and mix. Set aside.

Step 2:

Prepare the cake batter.

- In a mixing bowl, whisk the flour, baking powder and salt together.
- In another bowl, whisk the sugar, oil, juice and vanilla together.
- Add the wet ingredients to the dry ingredients and stir with a spatula to combine.
- Add one egg at a time and mix well between each egg. The batter will be thick at first, but as each egg is added, the batter will thin.

Step 3:

Assemble and bake the cake.

- Grease the cake pan and then add a thin layer of batter to the bottom. Using a slotted spoon with the apples, add a layer of apples and then a layer of batter. Repeat and then finish with apples on the top. TIP: Use the liquid from the apples to brush on top when finished assembling. Arrange the apples to cover the top nicely.
- Place the cake pan on the center rack in the middle of the oven. Bake at 350° for about 1 hour, 30 minutes or when a toothpick comes out clean.
- When done, allow the cake to cool for about 10 minutes so the cake pulls away from the pan. Place a plate over the top of the pan, and gently flip it over to remove the cake from the pan. If the cake sticks, gently tap the pan.
- Flip the cake back over so the apples are on the top. Optional: Dust the top with powdered sugar to finish.