

DELICIOUS APPLE CAKE



INGREDIENTS:

Cake:

2 cups all purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
¼ to ½ teaspoon salt
1 teaspoon vanilla
2 tablespoons orange juice
2 tablespoons lemon juice
grated rinds of 1 orange and 1 lemon (medium-sized)
3 eggs
1 cup granulated sugar
½ cup vegetable oil
4 or 5 medium apples, grated coarsely (or sliced thinly)

Cinnamon and sugar mixture:

2 tablespoons of cinnamon and sugar mixture (1 part cinnamon to 5 parts sugar)

Topping:

Mix together:

¼ cup brown sugar
1 teaspoon cinnamon
¼ cup finely chopped nuts



DIRECTIONS:

- Preheat oven to 350°F.
- Grease an 8" or 9" square cake pan.
- Sprinkle cinnamon and sugar mixture on apples. Set aside.

- Mix together topping ingredients and set aside.
- Sift together flour, baking powder, baking soda, and salt.
- Beat eggs until light. Add sugar gradually and beat until thick.
- Add oil, juices, and vanilla.
- Put grated rinds into sifted dry ingredients.
- Fold dry ingredients into egg and sugar mixture.
- Pour half the batter into the cake pan.
- Place grated or sliced apples on top of the batter.
- Pour the rest of the batter on top of the apples.
- Sprinkle with topping.
- Bake at 350°F for 1 hour.
- Cool.