

# Cranberry Apple Cake

Flora Townsend

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

## Yield: 28 slices

*2 cups all-purpose flour*  
*1 teaspoon baking soda*  
*1 teaspoon cinnamon*  
*1 teaspoon nutmeg*  
*1 3/4 cups dark brown sugar*  
*1/2 cup vegetable oil*  
*2 large eggs*  
*1 teaspoon vanilla*  
*2 cups chopped cranberries*  
*1 cup chopped unpeeled apples*  
*1 cup chopped walnuts*  
*confectioner's sugar (for sprinkling)*

Preheat the oven to 350 degrees.

Butter a ten cup Bundt pan.

In a bowl, mix the flour, baking soda, cinnamon and nutmeg.

In a large bowl, beat the brown sugar, oil, eggs and vanilla until well blended. Add the flour and mix well. Stir in the cranberries, apples and nuts. The batter will be stiff. Scrape the batter into the prepared pan.

Bake for 1-1/4 hours or until a wooden toothpick inserted in the center comes out clean.

Cool in the pan for 30 minutes. Turn out onto a rack and cool completely.

Sift confectioner's sugar over the top before serving.

(This cake freezes well.)

Per Serving (excluding unknown items): 4366 Calories; 193g Fat (38.9% calories from fat); 70g Protein; 613g Carbohydrate; Dietary Fiber; 424mg Cholesterol; 1558mg Sodium. Exchanges: 1/2 Grain(Starch); 5 1/2 Lean Meat; 2 Fruit; 35 Fat; 25 Other Carbohydrates.