

Fresh Apple Cake

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*4 eggs, well beaten
2 cups sugar
1 1/2 cups oil
2 teaspoons vanilla
2 teaspoons lemon juice
1 tablespoon lemon rind
1 teaspoon salt
3 cups flour
1 teaspoon cinnamon
1 1/4 teaspoons baking
soda
3 cups Granny Smith
apples, chopped
2 cups chopped walnuts or
pecans*

Preheat the oven to 325 degrees.

In a bowl, blend the eggs, sugar, oil, vanilla, lemon juice, lemon rind and salt.

Gradually add the flour, baking soda and cinnamon.

Stir in the nuts and apples.

Grease and flour a Bundt or tube pan.

Bake for 1-1/2 hours.

Per Serving (excluding unknown items): 6286 Calories; 351g Fat (49.8% calories from fat); 65g Protein; 732g Carbohydrate; 19g Dietary Fiber; 848mg Cholesterol; 4004mg Sodium. Exchanges: 19 Grain(Starch); 3 Lean Meat; 3 Fruit; 67 Fat; 27 Other Carbohydrates.