

# Fresh Apple Cake V

*Tina Holland*

*The Church of St. Michael and St. George - St. Louis, MO - 1980*

*1 1/4 cups oil  
2 cups sugar  
2 eggs  
2 1/2 cups flour, divided  
3 cups chopped apples,  
divided  
2 teaspoons baking powder  
1 teaspoon baking soda  
2 teaspoons cinnamon  
1 teaspoon salt  
1 teaspoon vanilla  
1 cup chopped nuts  
powdered sugar or  
cinnamon sugar (for  
dusting)*

Preheat the oven to 350 degrees.

In a mixer, beat the oil and sugar. Add the eggs, one at a time, then half of the flour and half of the apples. Mix well.

Add the baking powder, baking soda, cinnamon, salt, vanilla, chopped nuts, rest of the flour and balance of the apples. Mix well.

Turn the mixture into a greased and floured Bundt pan.

Bake for one hour.

Dust the top with powdered sugar or cinnamon sugar.

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Per Serving (excluding unknown items): 6369 Calories; 367g Fat (50.7% calories from fat); 70g Protein; 733g Carbohydrate; 36g Dietary Fiber; 424mg Cholesterol; 4532mg Sodium. Exchanges: 18 Grain(Starch); 4 1/2 Lean Meat; 4 Fruit; 69 1/2 Fat; 27 Other Carbohydrates.