

Fresh Apple Cake

Irene Swets

Holy Trinity Hungarian Church, Chicago, IN - 95th Anniversary Cookbook, 2001

1 to 1-1/4 cups salad oil
3 eggs
1 1/2 cups sugar
1 teaspoon vanilla
2 1/2 cups flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon cinnamon
3 cups apples, diced
1 cup nuts, chopped

Preheat the oven to 350 degrees.

In a large bowl, combine the oil, eggs, sugar and vanilla.

In another bowl, sift the flour, salt, baking powder, baking soda and cinnamon.

Mix the sifted ingredients into the first mixture by hand.

Add the diced apples and nuts.

Pour the batter into a greased and floured 9x13-inch pan.

Bake for 70 minutes.

Per Serving (excluding unknown items): 5537 Calories; 317g Fat (50.5% calories from fat); 76g Protein; 623g Carbohydrate; 33g Dietary Fiber; 636mg Cholesterol; 4113mg Sodium. Exchanges: 17 1/2 Grain(Starch); 5 Lean Meat; 3 1/2 Fruit; 59 Fat; 20 Other Carbohydrates.