

Jewish Apple Cake II

Emillie Jamrog

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

*2 cans sliced pie apples,
very well drained
5 tablespoons sugar
2 teaspoons cinnamon
3 cups presifted flour
2 cups sugar
3 teaspoons baking powder
1 teaspoon salt
1 cup oil
1/4 cup orange juice
2 teaspoons vanilla
4 eggs*

In a bowl, sprinkle the drained apple slices with five tablespoons of sugar and two teaspoons of cinnamon. Set aside.

In a bowl, combine the flour, sugar, baking powder, salt, oil, orange juice, vanilla and eggs. Beat until smooth.

Pour one-half of the batter into a well greased and floured ten inch tube pan. Spoon one-half of the apple mixture over it. Add the remaining batter and then spread the remaining apples.

Bake at 350 degrees for 1-1/2 to 2 hours, testing for doneness after 90 minutes.

Allow to cool in the pan.

Per Serving (excluding unknown items): 4085 Calories; 238g Fat (51.5% calories from fat); 26g Protein; 479g Carbohydrate; 3g Dietary Fiber; 848mg Cholesterol; 3881mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 1/2 Fruit; 45 Fat; 31 Other Carbohydrates.