

# Jewish Apple cake III

*Veronica bassett*

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

*4 eggs, beaten  
2 cups sugar  
1 cup Crisco oil  
2 cups flour  
1/2 teaspoon salt  
4 teaspoons cinnamon  
4 teaspoons baking powder  
2 tablespoons vanilla  
6 apples, sliced  
1 cup chopped nuts  
2 tablespoons sugar  
1 teaspoon cinnamon*

In a bowl, beat the eggs. Gradually add the sugar. Add the Crisco oil. Mix well.

In a bowl, sift together the flour, salt, cinnamon and baking powder. Add to the egg mixture along with the vanilla. Fold in the sliced apples and chopped nuts.

Turn the batter into a nine-inch cake pan.

Bake in the oven at 350 degrees for 50 to 60 minutes.

Sprinkle a mixture of two tablespoons of sugar and one teaspoon of cinnamon over the top.

Per Serving (excluding unknown items): 4330 Calories; 106g Fat (21.4% calories from fat); 77g Protein; 794g Carbohydrate; 50g Dietary Fiber; 848mg Cholesterol; 3324mg Sodium. Exchanges: 15 Grain(Starch); 6 Lean Meat; 8 1/2 Fruit; 16 Fat; 29 Other Carbohydrates.