

Jewish Apple Cake

Gayle Masters

Unitarian Universalist Fellowship of Vero Beach, FL 2000

*3 cups flour
2 cups sugar
4 large eggs
1 cup cooking oil
6 large apples
4 teaspoons cinnamon
1/2 cup sugar
3 teaspoons baking powder
2 1/2 teaspoons vanilla
1/2 cup pineapple or orange
juice*

Preheat the oven to 350 degrees.

Peel, core and slice the apples. Blend them with the cinnamon and two cups of sugar.

In a bowl, combine flour, eggs, cooking oil, 1/2 cup of sugar, baking powder, vanilla and juice. Beat to a smooth batter for at least 4 to 5 minutes.

Pour one-half the batter into a slightly greased 12x9x2-inch pan. Pour one-half of the apple mixture over it. Add the rest of the batter and cover with the remaining apple mixture.

Bake for approximately one hour and twenty minutes.

Per Serving (excluding unknown items): 6074 Calories; 245g Fat (35.7% calories from fat); 66g Protein; 927g Carbohydrate; 38g Dietary Fiber; 848mg Cholesterol; 1758mg Sodium. Exchanges: 19 Grain(Starch); 3 Lean Meat; 8 1/2 Fruit; 45 1/2 Fat; 33 1/2 Other Carbohydrates.