

Dessert

Rose's Apple Cake

Rose Meller Price

Scripps Treasure Coast Newspapers

3 cups flour

3 teaspoons baking powder

1 cup sugar

2 eggs

1/4 cup orange juice

1 stick margarine (or 1/2 cup oil)

1 pinch salt

5 or 6 (3 pounds) granny apples

4 to 8 tablespoons sugar

cinnamon (to taste) (optional)

Preheat the oven to 350 degrees.

In a bowl, mix the flour, baking powder, one cup of sugar, eggs, orange juice, margarine and salt. Knead into a dough. Set aside in the refrigerator.

In a bowl, peel and grate the apples. Sprinkle with sugar, at least four tablespoons (cinnamon optional). Set aside.

Remove the dough from the refrigerator. Divide into two parts.

Roll out one part of the dough and spread it into a greased 9x13x2-inch cake pan.

Spread the apples evenly over the dough.

Roll out the remainder of the dough and place it on top to cover the apples.

Using a dull knife, draw a brick pattern on the dough. Poke holes with the point of a knife. Sprinkle some sugar on top.

Bake for one hour until done.

Per Serving (excluding unknown items): 5418 Calories; 14g Fat (2.2% calories from fat); 52g Protein; 1296g Carbohydrate; 11g Dietary Fiber; 424mg Cholesterol; 1754mg Sodium. Exchanges: 19 Grain(Starch); 1 1/2 Lean Meat; 1/2 Fruit; 1 Fat; 67 Other Carbohydrates.