

# Fresh Apple Cake



**A moist and nutty cake that keeps and freezes well. Frost with your choice of frostings. Some suggestions are: Cream Cheese Frosting, Whipped Cream or White Buttercream."**

## **INGREDIENTS**

- 4 cups chopped apples
- 2 cups white sugar
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1/2 cup vegetable oil
- 2 eggs, beaten
- 2 teaspoons vanilla extract
- 1 cup chopped walnuts

## **DIRECTIONS**

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a medium bowl, stir together the sugar and apples, set aside. Sift together the flour, baking soda, cinnamon and salt.
2. In a large bowl, stir together the oil, eggs and vanilla. Add the apples and sugar, mix well. Stir in the dry ingredients, then the nuts. Pour into the prepared pan and spread evenly.
3. Bake in the preheated oven for 45 minutes, or until cake springs back to the touch.