

Jewish (German) Apple Cake

In a large bowl combine:

3 cups un-sifted flour

2 ½ cups of sugar

1 cup cooking oil (vegetable, corn or canola) (I prefer canola)

4 unbeaten eggs

½ teaspoon salt

1/3 cup orange juice

2 tablespoons of vanilla

3 teaspoons of baking powder

In another bowl, mix:

6 apples sliced very thin (no need to peel the apples, just remove the core)

2 ½ tablespoons of cinnamon (more if you wish, but for your 1st cake, try 2 ½)

3 tablespoons of sugar

Make sure all the apple slices get coated with cinnamon and sugar. Divide the apples into approximately three equal parts (just guess, it is not critical that the apple layers be exactly equal).

Preheat the oven to 350° F. Grease and flour a 10-inch tube pan. Batter is very stiff. However, pour alternating layers of batter/apples, batter/apples, batter/apples, batter. It will seem that the batter layers are thin, but everything works out just fine. Bake for an hour and 45 minutes (you may have to adjust bake time up to 2 hours, depending on your oven).

After an hour of baking, I place a sheet of aluminum foil over the cake to keep the top from getting too brown.

Enjoy! This makes a great fall cake for Thanksgiving.