

made for us by Carole Maisonneuve

Apple Cake

Ingredients:

2 eggs
1 cup sugar
1 tsp vanilla
½ cup oil
3 TBSP orange juice
1+ ½ cups flour
2 tsp baking powder
¼ tsp salt
3-4 apples, pared and thinly sliced
½ cup brown sugar
2 tsp cinnamon

Lightly grease a 9-inch square (or round) baking pan. Put aside.

Put sliced apples, brown sugar and cinnamon in a separate bowl and mix thoroughly. Put aside.

Beat eggs, sugar and vanilla until fluffy. Beat in oil. Add in liquid alternately with dry ingredients and beat until just smooth. Spoon half the batter into greased pan. Spread evenly with a spatula.

Add apples in a circular pattern over batter then cover with remaining batter.

Bake 50-60 minutes at 350 degrees F until nicely browned.

Variation: Use blueberries, cherries or any desired pie filling in place of the apples. Frosting is not a necessity and the cake can be served without any. I used a cream cheese frosting.

Frosting:

I use a cream cheese frosting – Mix together an 8oz pkg of cream cheese, ¼ cup butter, 1-1/3 cup icing sugar. Mix and spread over cooled cake.