



German Apple Cake

Oven: 350 degrees

Grease/flour 13" x 9" pan (metal)

Mix in a glass measuring cup and set aside:

- 1 C vegetable oil
- 1 tsp vanilla
- 2 eggs, lightly beaten

In large bowl mix:

- 2 C sugar
- 2 C flour
- 1 C chopped walnuts or pecans
- 2 tsp cinnamon
- 1/2 tsp salt
- 1 tsp baking powder
- 4-1/2 C thinly sliced & peeled apples

Pour liquid into large bowl and mix all ingredients together with a spoon (**do not** use a mixer). Batter will be stiff. Spread into greased and floured 13 x 9" pan. Bake at 350 for 45 to 60 minutes (begin checking at about 45 minutes). Serve with whipped cream or ice cream.

****Note:** Storing the cake tightly covered results in a "wet" cake ... lightly cover to allow some air circulation.