

# Jewish Apple Cake

## Ingredients

- 4-5 apples peeled and sliced
- 3 teaspoons cinnamon
- 10 teaspoons sugar
- 3 cups flour
- 2 cups sugar
- 3 teaspoons baking powder
- 4 eggs
- 1 cup of oil canola or veg
- 1/2 cup orange juice

## Instructions

1. Preheat the oven to 350. Grease an angel food pan. Don't use that spray stuff – it doesn't cover evenly.
2. Peel, Core, and Slice 4-5 apples - I like Granny Smith apples. Put the apple slices aside while you prepare the rest of the cake.
3. In a small bowl, combine 3 teaspoons of cinnamon and 10 teaspoons of sugar. If you like a lot of cinnamon sugar in your apple cake, double it.
4. In a large mixing bowl, combine all ingredients, and mix until a thick batter is formed.
5. Put half of the batter into the prepared pan. Layer with the sliced apples and top with the cinnamon sugar. Repeat with the remaining batter, then apples, then cinnamon sugar.
6. Bake at 350 for 1 hour 10 min or until a skewer comes out clean. I have had this cake take up to 2 hours to bake through properly depending on how juicy the apples were.
7. Allow the cake to cool completely in the pan before removing it and slicing. Serve at room temp.