

Barbara's Apple Cake

Makes 12 Servings

This delicious apple cake produces its own meringue topping when baked



Ingredients

6 apples (any variety)
1/2 teaspoon cinnamon
2 Tablespoons sugar
2 cups all purpose flour
2 teaspoons baking powder
4 eggs
2 cups sugar
1 cup vegetable oil
2 teaspoons vanilla

Directions

1. Preheat oven to 350 degrees. Spray a 9 x 13 inch baking pan with vegetable spray.
2. Combine 2 Tablespoons sugar with cinnamon and set aside.
3. Peel, core and cut apples into chunky slices about ¾ inch thick.
4. Spread cut up apples in prepared pan and sprinkle with prepared cinnamon-sugar mixture.
5. In a small bowl, stir together flour and baking powder until well blended.
6. In a separate bowl, beat eggs together with sugar, oil and vanilla until well combined.
7. Stir flour mixture into egg mixture until well mixed.
8. Pour batter over apples in baking pan.
9. Bake for 45-60 minutes at 350 degrees or until a knife inserted into center of cake comes out clean.

Nutrition Facts
Barbara's Apple Cake
Servings: 12

Amount per serving

Calories 440

% Daily Value*

Total Fat 20g 26%

Saturated Fat 2.8g 14%

Cholesterol 55mg 18%

Sodium 22mg 1%

Total Carbohydrate 64.7g 24%

Dietary Fiber 3.3g 12%

Total Sugars 45.1g

Protein 4.3g

Vitamin D 5mcg 26%

Calcium 11mg 1%

Iron 2mg 10%

Potassium 161mg 3%

**The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.*

Recipe analyzed by www.verywellfit.com