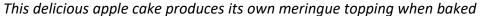
## **Barbara's Apple Cake**

### **Makes 12 Servings**





### **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

440
26%
14%
18%
1%
24%
12%
26%
1%
10%
3%

<sup>\*</sup>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