

Ferraro's Cucina

Apple Cake

Ingredients

Apples:

4–5 **honey crisp apples, peeled and sliced thin**

5 **tblsp sugar**

1 **tblsp cinnamon**

Cake Batter:

4 **eggs**

2 **cups sugar**

1 **cup vegetable oil**

3 **cups all-purpose flour, sifted**

1 **tblsp baking powder**

2 ½ **tsp pure vanilla extract**

½ **cup orange juice (no pulp)**



Preparation

- Combine the sliced apples with the sugar and cinnamon in a large bowl. Mix well to incorporate.
- Let sit while you make the cake batter.
- Preheat the oven to 350°F. Prepare a tube pan by greasing it with butter and then dusting it with flour. Tilt the pan around so that the flour coats the entire interior. Shake off any excess flour.
- Beat the eggs in a large mixing bowl. Add the sugar and whisk until smooth. Whisk in the vegetable oil.
- Whisk in the sifted flour and baking powder until just combined. Stir in the vanilla and orange juice.
- Pour half of the batter into the bottom of the tube pan. Spread half of the apple mixture over top the first layer of the batter.
- Pour the rest of the batter into the pan, and then add the remaining apples over top. Press the apples slightly into the batter. Bake for 1 to 1 ½ hours, or until a toothpick comes out clean (or if you you'd like an extra gooey cake, pull it out of the oven a little earlier).
- Let the cake cool in the pan slightly. Remove the outer layer of the pan, keeping the "tube" intact. Serve slices warm or at room temperature. half of the apple mixture over top the first layer of the batter.
- Enjoy!

