



## Apple Cake

6 medium size apples  
5 Tbsp sugar  
2 tsp cinnamon

Peel and thinly slice the apples then toss them with the sugar and cinnamon.  
Set aside.

3 c King Arthur flour  
3 tsp baking powder  
¼ tsp baking soda  
½ tsp salt

Combine these four dry ingredients and set aside.

1 c oil  
2 c sugar  
4 eggs  
1/3 c apple cider  
2 ½ tsp vanilla

Cream together the oil and sugar. Add the eggs one at a time beating well. The mixture should be pale yellow. Add the flour mixture. Blend well. Add the cider and vanilla. The mixture will be thick.

In a greased Bundt pan, add about 1/5 of the batter then top with about 1/4 of the apples.

Place another 1/5 of the batter on top the apples then another layer of apples.

The batter will be thick and does not need to cover the apples. It will bake together.

Repeat to make 4 layers of apples topping the last layer with batter.

Drizzle about 1 Tbsp of the liquid left from the apples onto the top layer of batter.

Bake at 350F for 1 1/4 hours. Cool completely.