



Ingredients:

2 ea Eggs
1 cup Vegetable Oil
2 cups Granulated Sugar
¼ cup Ground Cinnamon
½ tsp Salt
1 tsp Vanilla
2 cups Flour
1 tsp Baking Soda
6 ea Apples for Baking, small



Instructions:

Preheat oven to 350F. Grease a 9x13 inch cake pan.

Peel, core, and small dice the apples. Gather and measure out all ingredients.

In a large mixing bowl, beat eggs, oil, sugar, and vanilla. Beat well.

In a separate bowl, combine flour, salt, baking soda, and cinnamon. In three parts, slowly add the dry ingredients to the egg mixture. The batter will become very thick.

Fold (stir) apples into the mixture BY HAND!

Spread batter into the greased baking dish. Bake at 350F for 45 minutes or until the cake is done in the middle. You can test the center of the cake by inserting a butter knife through the middle of the cake. If it comes out clean, the cake is done. The cake will look slightly dry on top when it comes out. The moisture from the apples will moisten the cake top in a few hours.

Once you remove it from the oven, allow it to cool completely before cutting it.

You can garnish the cake with cinnamon butter, powdered sugar, or cream cheese frosting!