

Grandma Bessie's Apple Cake

By Abigail Koffler

Grandma Bessie is my great great grandmother and her apple cake has lived on. This recipe is dairy free and would work with a gluten free cup for cup alternative. It keeps well for several days at room temperature.

Ingredients

2 eggs

1 cup sugar

$\frac{3}{4}$ cup vegetable oil

$\frac{1}{2}$ cup orange juice

1 $\frac{1}{2}$ teaspoons vanilla extract

1 $\frac{1}{2}$ heaping teaspoons baking powder

1 $\frac{1}{2}$ cups flour

$\frac{1}{2}$ tsp salt

4 small apples, pared and sliced

$\frac{1}{4}$ cup cinnamon sugar ($\frac{1}{4}$ cup sugar + $\frac{1}{2}$ -1 teaspoon of cinnamon)

Preparation

1. Preheat the oven to 350
2. In a medium bowl, mix all ingredients except apples and cinnamon sugar together
3. In a greased springform pan, layer the batter and apples in alternating layers, ending with apples. You should have two layers of each. Sprinkle each layer with cinnamon sugar.
4. Bake for 1 hour or until an inserted toothpick comes out clean.