

apple cake



2 cups sugar

1 tsp baking soda

1 tsp cinnamon

1 tsp salt

3 cups unbleached flour

1 cup chocolate chips - semi or bittersweet

1 cup chopped walnuts - can eliminate

1 1/4 cup oil

3 eggs

2 tsp vanilla

3 cups apples

A family favorite for four generations this apple cake is one of my favorite things to make during the fall season. Moist and delicious but I had to add a little chocolate to this old time recipe!

In a bowl beat oil and sugar add eggs one at a time. Stir in vanilla and apples, nuts and chocolate chips.

In a sifter add all dry ingredients and sift over the bowl. Mix slowly just until blended. Over mixing will make the cake tough.

Pour into prepared 9x13 cake pan or I prefer to use a Bundt pan. Place in a cold oven and bake. Let cake cool thoroughly before removing from pan.

Bake 350 F 45-55 minutes