



Jewish Apple Cake

Step-by-step how-to with photos found at [Grateful Prayer Thankful Heart](#)

Preheat the oven to 350 degrees.

INGREDIENTS

- 5 or 6 apples, pared, cored & sliced about 1/4-inch thick
- 2 teaspoons cinnamon
- 5 tablespoons Sugar
- 3 cups Flour
- 2 cups Sugar
- 1 cup salad Oil
- 4 Eggs
- 1/4 cup Orange Juice
- 3 teaspoons Baking Powder
- 2 1/2 teaspoons Vanilla
- 1 teaspoon salt



DIRECTIONS:

Grease or spray an angel food pan. If desired, sprinkle the inside with a little

granulated sugar.

In a small bowl, combine 5 tablespoons of sugar with 2 tsp. cinnamon

Sprinkle the cinnamon/sugar mixture over the sliced apples.

In the bowl of the stand or handheld mixer, add 3 cups of flour, 2 cups of sugar, 1 cup salad oil, 4 eggs, 1/4 cup of orange juice, 3 teaspoons of baking powder, 2 1/2 teaspoon vanilla and 1 teaspoon salt. Mix until well combined.

Pour half of the batter into the prepared angel food cake pan.

Arrange half of the apples over batter.

Cover the apples with the remaining batter.

Top with the rest of the apples.

Bake for 1 1/2 hours at 350 degrees until a toothpick inserted into the center of the cake comes out clean.

Remove the cake from the oven and let it cool in the pan for 10-15 minutes. Run a knife around the edge of the pan to loosen. Turn out of pan to a plate or cooling rack.

Note: To make mini-loaf cakes, I used six 5 x 3-inch pans and bake 1 hour 5 minutes to 1 hour 10 minutes or until a toothpick inserted comes out clean.