

The Best Apple Cake: [back to recipe](#)

INGREDIENTS:	DIRECTIONS:
• 2 c. all-purpose flour • 1/2 t. salt • 1 T. ground cinnamon • 1 T. baking powder • 4 eggs • 1.5 c. white sugar • 1/2 c. vegetable oil • 1/2 c. unsweetened applesauce • 2 t. vanilla extract • 5 apples -- peeled, cored and sliced {I used Cortland apples, but I'm sure most varieties would work} • cinnamon and sugar to sprinkle over the top {optional}	• Preheat oven to 350* F . • In a medium bowl, mix flour, salt, cinnamon, and baking powder. Set aside. • In a large bowl, beat eggs and sugar on high speed until combined. Add in oil, applesauce, and vanilla. • Add flour mixture and mix well. • Fold in apples. • Pour batter into a greased 9x13"pan. • Sprinkle additional cinnamon and sugar over the top of the cake {optional}. • Bake for 50 to 55 minutes or until a toothpick inserted into center of cake comes out clean.

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