

LISA'S AUTUMN APPLE CAKE



Serves 14 (not really, but let's pretend, right!!), Non-Dairy, can be Gluten Free

INGREDIENTS

3 cups all-purpose flour (can substitute equal amount of Gluten Free flour*)

½ teaspoon salt

2 ½ teaspoons baking powder

2 cups granulated sugar

1 cup vegetable oil (or, try ½ vegetable and ½ olive oil, yum)

1/3 cup pure pumpkin puree

4 extra-large eggs, beaten

¼ cup orange juice

1 tablespoon vanilla extract

3 medium apples - granny smith or other that you like for baking

2 teaspoons ground cinnamon

5 teaspoons granulated (white will look best here) sugar

DIRECTIONS

1. Preheat oven to 350 degrees F. Grease and flour one 10-inch tube pan (PAM with flour is great for this!). Combine the 2 t cinnamon and 5 t sugar. Set aside.
2. In large mixing bowl, combine flour, salt, baking powder, 2 c sugar. Stir in the oil, beaten eggs, pumpkin puree, orange juice and vanilla. Mix well.
3. Pour 1/2 of the batter in the bottom of the pan, arrange 1/2 the apples on batter and 1/2 the sugar mixture over the apples. Pour the rest of the batter over the top, arrange the rest of the apples and sprinkle with the remaining sugar.
4. Bake at 350 for 70-90 minutes. This will be a moist delicious cake that everyone loves!

*I like King Arthur Measure for Measure flour but be sure to check substitutions instructions on your GF flour of choice to be sure you add xanthan or guar gum if needed.