

Bruce, Thomas and Daniel's Apple Cake

3 cups flour

1 3/4 cup sugar

1 cup oil

4 eggs

½ tsp. salt

2 tsp. vanilla

2 tsp. baking powder

½ cup orange juice

4 large cooking apples

2 tsp. cinnamon

¼ cup sugar

Preheat oven to 350 degrees. Cream sugar and oil in mixer. Add eggs one at a time. Add half the flour, salt, baking powder, orange juice and vanilla. While still mixing add remaining flour.

Peel and slice apples thinly. Put cinnamon and ¼ cup sugar in plastic bag and mix well. Add apples and shake to coat slices.

Grease bundt pan and pour in half of the batter, then layer the apples, and then the remaining batter on top.

Bake cake for 1 hour to 1 1/2 hours. May sprinkle with confection sugar once cooled.