

Grandma39s Fresh Apple Cake

Savannah · 29/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

12

Description

This is my grandmas wonderful recipe for fresh apple cake Its moist chock full of apples and also contains cinnamon raisins and chopped walnuts

Ingredients

— - 1 cup all-purpose flour - 1 teaspoon baking soda - 1 teaspoon ground cinnamon - ½ teaspoon salt - 1 cup white sugar - 1 large egg - ¼ cup vegetable oil - 2 cups peeled and chopped apple - ½ cup chopped walnuts - ½ cup raisins

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a small fluted tube pan. Sift flour
2. baking soda
3. cinnamon
4. and salt together in a bowl. Set aside. Mix sugar
5. egg
6. and oil together in another bowl. Stir in the flour mixture just until combined; fold in apple
7. walnuts
8. and raisins. Bake in the preheated oven until a toothpick inserted into the cake comes out clean
9. about 1 hour. Cook's Note You can use dates instead of raisins
10. and any kind of chopped nut that you like.