

Daniel's Apple Cake

From Nelson's Kitchen
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Wet Ingredients:

- 1/2 cup of apple sauce (or two mashed bananas)
- 1 1/2 cup of sugar (10 1/2 oz)
- 3/4 cup of canola oil (5 3/4 oz)
- 1/4 teaspoon of salt
- 1 teaspoon vanilla

Dry Ingredients:

- 3 cups of all purpose flour (15 oz)
- 1 teaspoon ground cinammon
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 3 cups of diced apples
- 1/2 cup of raisins

Preparation:

1. Preheat the oven to 350 F.
2. Prepare a tube pan (use baker's spray or grease it with butter - or shortening - and dust it with flour).
3. In a bowl mix the dry ingredients: flour, baking power, cinnamon, and baking soda.
4. In a large bowl mash the bananas (or pour the apple sauce), mix sugar, salt, oil, and vanilla.
5. Slowly mix half of the dry ingredients with the wet ones.
6. Mix the diced apples and raisins with the other half of the dry ingredients until they are coated.
7. Dump the floured apples and raisins into the batter and mix until incorporated.
8. Pour in the prepared pan.
9. Bake for about 1 hour and 10 minutes, until a toothpick inserted in the center of the cake comes out clean.
10. Let it cool on a wire rack before removing from the pan.