

## The Chef's Table

### Chopped Apple Cake

4 Cups apples peeled, cored and roughly chopped  
2 Cups granulated sugar  
2 Cups AP flour  
2/3 Cups shortening  
2 Eggs  
1 ½ Teaspoon baking soda  
1 Teaspoon baking powder  
1 Teaspoon cinnamon  
½ Teaspoon nutmeg  
½ Teaspoon salt (Sea salt is recommended)  
1 Cup chopped nuts of your choice (Optional, cake is very good without)

Pre-heat oven to 350°

Combine all ingredients by hand in a large mixing bowl except the apples. When all the ingredients are well mixed gently mix in the apples and pour the mixture out into a 9"x13" baking dish. The baking dish needs not be greased. Place in the pre-heated oven on a rack placed in the middle of the oven.

Bake for 50 minutes or until a toothpick inserted into the center of the cake comes out clean. Remove from the oven and place on a cooling rack and allow to cool.

This is a perfect dessert for a potluck or other such function. A very quick and easy recipe to make.