

Jewish Apple Cake

A Family Tradition

Time 3 hours + 1 hour 30 mins cooking time

Ethnicity German/Jewish

Source Priscilla Blair

.125 = 1/8

.33 = 1/3

.66 = 2/3

C = Cup

T = Tbsp

t = tsp

4:20? No

Index Tab Cakes

Tried It?

Tried it - Loved it

Vegetarian?



Sub Tab Cakes

Season

Autumn

Favorite?



Ingredients

1.5 C Vegetable Oil

3 C Sugar

6 Eggs

4.5 C Flour

1 C Orange Juice

4 t Vanilla Extract

4.5 t Baking Powder
(Calumet)

6 lg Apples
Granny Smith or any
other tart variety

3 T Sugar

2 T Brown Sugar

2 T Cinnamon

Instructions

1. Mix 3 tbsp sugar, 2 tbsp brown sugar, and 2 tbsp cinnamon, set aside.
2. Peel and core apples (or peaches) and slice thin. Mix with cinnamon-sugar mixture, coat well.
3. Mix remaining ingredients thoroughly.
4. Lightly grease and flour Bundt pan.
5. Preheat oven to 350 degrees.
6. Pour thin layer of batter in Bundt pan, top with thick layer of apples, pour another thin layer of batter over apples repeat process until you have three layers of apples and four layers of batter (start and end with batter).
7. Bake at 350 degrees for one and one half hours or until a toothpick inserted in center comes out clean. Let cake cool for 15-30 minutes before inverting and removing from Bundt pan.
8. Serve warm with butter and ice cream if desired.

Notes

1. This recipe is also known as German Apple Cake.
2. My mother has made this for years when we were young. It's a favorite.
3. Can substitute peaches or pears for apples. I use 3 apples, and 3 pears.
4. Use the thinnest layers of batter possible. This recipe yields more batter than is required. You want the last layer of batter to be about 1/2" below the baking dish to allow for rising.
5. Instead of oiling and flouring Bundt pan, I spray lightly with Pam for Baking (flour added). It works just as well and is less messy.

Nutrition Information

Calories/Serving