

# Jewish Apple Cake

## Ingredients

- 3-7 apples (6 cups cubed)
- 2 1/4 cups granulated sugar, divided
- 1 1/2 tsp ground cinnamon
- 2 1/2 cups flour
- 1 Tbsp baking powder
- 1 tsp salt
- 1 cup vegetable oil
- 1/4 cup orange juice
- 2 1/2 tsp vanilla extract
- 4 eggs or egg replacer

\* Use a mixture of tart and sweet apples, according to your preferences.

## Directions

Preheat oven to 350°F. Butter and flour a tube pan.

Peel and core apples. Cut them into 1/2" cubes, until you have 6 cups worth. Place in a bowl. Add 1/4 cup sugar and cinnamon and mix. Set aside.

Sift flour into a large bowl. Add the baking powder and salt and sift again.

In a different bowl, whisk together the remaining 2 cups of sugar, the oil, orange juice and vanilla extract. Add this mixture to the flour mixture and mix well. Add the eggs, one at the time, mixing after each one.

Pour 1/4 of the batter into the bottom of the prepared pan. Top with 1/3 of the apples. Repeat with layers of batter and apples, ending with a layer of batter. If there are any juices from the apples, pour on top of the top layer.

Bake until a tester inserted into the cake shows that it's dry, about 1 hour. Rest for 20 minutes before unmolding.