

Heavenly Apple Cake

Inaugurate the Jewish New Year with this delicious oil-based apple dessert. The recipe is from www.epicurious.com. Makes 1 cake.

3 cups	unbleached all-purpose flour
2 tbsp.	wheat germ (optional)
1/2 tsp.	salt
1 tbsp.	baking powder
6 small	Rome, G. Smith, or other low-moisture apples
1/2	lemon, juice of
4 large	eggs
1 cup	vegetable oil
2 cups	sugar
1 tbsp.	vanilla extract
1/2 cup	orange juice
1 tsp.	cinnamon

Preheat oven to 350 degrees F. Grease and flour a 9-inch springform pan.

Mix flour, wheat germ, salt, and baking powder in a bowl and set aside.

Peel, core, and slice apples into eighths and place in another bowl. Sprinkle with lemon juice.

In third bowl, beat eggs until foamy. Add vegetable oil and 1 3/4 cups sugar, beat well. Stir in vanilla.

Alternately add dry ingredients and orange juice to egg mixture. Pour half the batter into prepared pan. Cover with half the sliced apples.

In small bowl, mix remaining 1/4 cup sugar with cinnamon and sprinkle half over apples. Cover with remaining batter.

Starting at the outside of the pan, neatly place remaining apple slices in overlapping concentric circles. Sprinkle with remaining cinnamon sugar mixture.

Put aluminum foil on bottom of oven in case batter leaks. Bake cake on middle rack for 1 1/4 hours, or until a toothpick inserted in center comes out clean. Cool on rack before carefully removing cake from the pan.

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Shopping List

Heavenly Apple Cake

<u>Ingredients</u>	<u>Wieght or Volume</u>	<u>PLU #</u>
unbleached all-purpose flour	3 cups	_____
wheat germ (optional)	2 tbsp.	_____
salt	1/2 tsp.	_____
baking powder	1 tbsp.	_____
Rome, G. Smith, or other low-moisture apples	6 small	_____
lemon, juice of	1/2	_____
eggs	4 large	_____
vegetable oil	1 cup	_____
sugar	2 cups	_____
vanilla extract	1 tbsp.	_____
orange juice	1/2 cup	_____
cinnamon	1 tsp.	_____

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sugar	2 cups	_____
vanilla extract	1 tbsp.	_____
orange juice	1/2 cup	_____
cinnamon	1 tsp	_____

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