

# Apple Cinnamon Cake

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*This is one of those old fashioned desserts from my childhood. It is great to make when autumn apples are fresh. Choose a tart red apple, like Honeycrisp, Gala or Pink Lady. Bake it in a 9 x 13 pan and cut into squares. Serve with vanilla bean ice cream or whipped cream and enjoy!*

|             |  |             |                          |
|-------------|--|-------------|--------------------------|
| 2 cups      | flour  | 2           | eggs                     |
| 2 teaspoons | baking soda                                      | 1 ½ cups    | sugar                    |
| 2 teaspoons | cinnamon   | ½ cup       | canola oil               |
| 1 teaspoon  | salt   | 2 teaspoons | vanilla                  |
| 4 cups      | apples, peeled, cored and diced (4 large apples) | 1 cup       | walnuts, roughly chopped |

- 1 Preheat oven to 350°. Mix dry ingredients together and set aside
- 2 Prep apples. Peel, core and dice.
- 3 Whisk eggs in a large bowl. Then add sugar, oil, vanilla and mix. Add the dry ingredients and stir just until incorporated. Fold in walnuts and apples. Pour into a greased and floured 9 x 13 pan and smooth out the top.
- 4 Bake at 350° for 40-60 minutes or until a toothpick inserted comes out clean. Do not underbake.

Servings: 24

Preparation Time: 15 minutes

Cooking Time: 40 minutes

Total Time: 55 minutes

Oven Temperature: 350°F

## Nutrition Facts

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Nutrition (per serving): 175 calories, 72 calories from fat, 8.3g total fat, 17.6mg cholesterol, 208.2mg sodium, 59.4mg potassium, 23.9g carbohydrates, 1.2g fiber, 14.6g sugar, 2.4g protein.

## Source

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Author: Patricia K. Rose childhood recipe

