

COOKIES & COLORING RECIPE

Whole Grain Jewish Apple Cake (Pareve)

Total Time: 115 minutes

10 to 12 servings

Nutrition (per serving):

528 calories

5.6 g protein

83.1 g carbohydrates

62 mg cholesterol

340.7 mg sodium

Ingredients

- 1 teaspoon ground cinnamon
- $\frac{3}{4}$ cup white sugar
- 5 large Rome Beauty apples, peeled, cored, and chopped
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 tablespoon baking powder
- 4 eggs
- 2 cups white sugar
- 1 cup vegetable oil
- $\frac{1}{4}$ cup orange juice
- 1 tablespoon vanilla extract



From allrecipes.com

Directions:

1. Preheat oven to 350 degrees Fahrenheit. Grease and flour a 10 inch tube pan.
2. Mix cinnamon, $\frac{3}{4}$ cup sugar and apples in a bowl. Set aside.
3. Combine flour, salt and baking powder in a bowl. Beat eggs and 2 cups of sugar until fluffy. Pour in the flour mixture alternating with the oil.
4. Beat in the orange juice and vanilla until smooth and mixed.
5. Pour half the batter into the prepared pan. Layer half the prepared apples on top and then pour in the other half of the batter. Top with the remainder of apples.
6. Bake 1 hour and 30 minutes. Let cool in pan 10 minutes before turning out.