

A Recipe from SCHOCKEN

APPLE, CINNAMON AND WALNUT CAKE



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Every family has its recipe for a favorite apple cake. This one is attractive, perfumed with cinnamon, and has the added treat of crunchy walnuts.

INGREDIENTS

5 large baking apples, peeled and cored
Juice of half a lemon
2 cups flour
1 teaspoon cinnamon
1 teaspoon baking soda
Pinch of salt
3 eggs

1 cup sugar
 $\frac{3}{4}$ cup oil
5 tablespoons brandy or calvados
1 teaspoon vanilla extract
 $\frac{3}{4}$ cup walnuts, coarsely chopped

FOR DUSTING

2 tablespoons sugar
1 tablespoon cinnamon

Preheat the oven to 350°.

Cut 3 apples into a $\frac{1}{2}$ inch dice. Slice the remaining 2 apples into 8 wedges each, sprinkle with lemon juice and set aside.

Using an electric mixer, beat the eggs, sugar, brandy and vanilla extract until pale and thick, about 8 minutes.

Lower the speed and gradually add the oil and then the flour to the egg mixture.

Fold in the diced apples and chopped walnuts and pour the batter into a well-greased 10" spring-form pan. Arrange the apple wedges in the center of the cake in a flower pattern. Combine sugar and cinnamon and sprinkle on top.

Bake for 60-70 minutes until the cake is golden and a toothpick comes out dry with a few crumbs adhering.

Cool for 10 minutes, release from pan and cool completely on a rack.

Cooking Time: 1 hour and 40 minutes
(including baking time)

