APPLE CHUNK CAKE









HUMBOLDT COUNTY OFFICE OF EDUCATION Nutrition Programs & Services

INGREDIENTS:

- 1-1/4 cups sugar
- 1/4 cup vegetable oil
- 2 eggs
- 2 cups flour
- 1 teaspoon salt



- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 4 cups apple, diced into chunks
- 1/4 cup applesauce
- 2 cups sliced apples to place on top

INSTRUCTIONS:

- 1. Preheat oven to 350° F.
- 2. In a large bowl, mix sugar, oil and eggs together. Beat well.
- 3. In a separate bowl, combine flour, salt, cinnamon, and baking soda. Add to egg batter and mix well.
- 4. Add apple chunks and applesauce to the batter. Stir to combine.
- 5. Coat a baking pan with vegetable oil spray, and pour in batter. Bake until done, about 1 hour.
- 6. Place apple slices on top of apple cake and serve.

Yield: 12 servings Source: *Eatfresh.org*

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