

Apple Cake

Wally's mother, Elsie Hieter, pictured here, made this Apple Cake for her family. It was one of her favorites. Elsie was a professional cook. She could cook without recipes and would make the old Pennsylvania Dutch German food.

3 eggs

1-3/4 cups sugar

1 cup oil

2 cups all-purpose flour

1-1/4 tsp. baking soda

1 tsp. cinnamon

1/4 tsp. salt

6 medium apples, peeled and sliced



In a large mixing bowl, beat eggs on high speed of mixer for 5 minutes.

Turn mixer to low and add sugar and oil; mix until blended.

Sift flour with baking soda, cinnamon and salt; add to creamed mixture and mix well.

Fold in apples and spread into a 9-inch x 13-inch, greased and floured pan.

Bake at 325 degrees for 45-50 minutes or until apples are tender.

Cool in pan.

Cake maybe frosted or sprinkle confectionery sugar on top.

Yield: 12 to 16 servings.