

Apple Walnut Cake

Yield: 2 full size loaves (other options below)

- 2 cups flour + 1 cup whole wheat
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 2 cups sugar
- 1 cup canola oil
- 2 teaspoons vanilla
- 3 eggs
- 3 cups Golden Delicious or Granny Smith apples, peeled, cored, and chopped
- 1 cup chopped walnuts
- Turbinado sugar (Optional – for sprinkling on top)

Combine flour, salt, cinnamon, and baking soda in a medium bowl and set aside.

In a second bowl, mix together sugar, oil, and vanilla. Add eggs one at a time and stir to combine. Pour wet mixture into the dry ingredients and stir until thoroughly combined. Fold in apples and walnuts (the batter will be thick).

Preheat oven to 350 degrees. Grease two loaf pans and spread half of the batter into each pan. Sprinkle the tops of each loaf with a little sugar and bake for approximately one hour, or until a toothpick stuck in the middle of the cake comes out clean.

Options for 1 batch of batter:

- 1 large (regular size) loaf & 3 mini loaves (fill 3/4 full)
- 5 mini loaves
- 2 mini loaves and 24 mini muffins

Bake mini loaves for 35-40 minutes, check with toothpick in center
(watch that they don't over brown)

Bake mini muffins for 15-18 minutes

