A Festive Fall Fresh Apple Cake

1 cup oil (extra light olive oil or canola is best)
2 well beaten eggs
1 tsp soda
1 tsp cinnamon
3 cups apples, chopped
2 cups sugar
3 cups flour
½ tsp salt
2 tsp vanilla

Mix all ingredients together. Dough will be knobby.

Bake in a 9 x 13" pan at 325° for 45-55 minutes.

Do not over bake–check at about 40 to 45 minutes by testing with a toothpick for doneness.

Tip: This cake is very easy to put together in a pinch. When apples are in season at the market or at the local orchard, buy in larger quantities and freeze 3 cup portions.

Use these throughout the Fall season and through the holidays for delicious cakes. This cake makes a great gift cake in lieu of a traditional fruit cake.

Freezing tips: Cut up apples and after chopping each apple, place apples in bowl filled with water and some freshly squeezed lemon juice to help keep apples from browning too much.

Then measure out apples in 3 cup quantities draining the water and freeze in good freezer bags or containers.

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