



RTT TRIPLE B APPLE CAKE

Yield: 2 – 8 inch cakes

Preheat Oven 325 and grease (2 - 8 inch) pie pans.

INGREDIENTS:

- 1 cup Vegetable oil
- 3 large eggs
- 2 cups sugar
- 1 tsp vanilla
- 3 cups AP flour
- 1 tsp cinnamon
- 1 tsp baking soda
- 1 tsp salt
- 3 cups peeled and sliced apples
- 1 cup walnuts (optional)
- Powdered sugar (optional)

PREPARATION:

1. Mix flour, cinnamon, soda and salt.
2. Cream together oil, sugar and eggs until light in color.
3. Add flour to creamed mixture, mix lightly.
4. Add apples and nuts.
5. Mix until combined, divide equally into 2- 8 inch greased pie pans.
6. Bake 325 degrees for 35 to 40 minutes or until tester come out clean.
7. Allow to cool and turn out, can be dusted with 10X sugar or frost.

Note can be baked in loaf pans just adjust baking time accordingly.