



Grandma's Fresh Apple Cake



Prep	Cook	Ready In
25 m	1 h	1 h 25 m

King Kullen

King Kullen
 153 Ronkonkoma Ave
 LAKE RONKONKOMA, NY
 11779

Recipe By: steven dale

"A wonderful loaf cake that is chock full of apples. It also contains raisins and nuts."

Ingredients

- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 cup white sugar

Sift together

- 1 egg
- 1/4 cup vegetable oil
- 2 cups apple - peeled, cored, and chopped
- 1/2 cup chopped walnuts
- 1/2 cup raisins or dates

Domino Pure Cane
 Granulated Sugar 4
 Lb
 \$4.99 for 1 item -
 expires in 1 week

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x4-inch loaf pan.
- 2 Sift together the flour, baking soda, cinnamon and salt. Set aside.
- 3 In a medium bowl, mix together the sugar, egg, and oil. Stir in the flour mixture just until combined, and fold in the apples, nuts, and raisins.
- 4 Bake for 55 to 60 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean.