



Apple Pound Cake



Moist, easy to make, and perfect for coffee with friends, or even during your own Tea Time!

Ingredients:

3 cups unsifted Flour
1 teaspoon Baking Soda
1 teaspoon Salt
1/2 teaspoon Cinnamon
1/2 teaspoon Nutmeg
1-1/2 cup Vegetable Oil
2 cups Sugar
3 Eggs
2 teaspoons Vanilla
2 cups peeled, cored, and finely chopped Apples
1 cup Chopped Walnuts or Pecans
1/2 cup Raisins (optional)

Directions:

In a medium bowl, mix together the flour, baking soda, salt, and spices. Set aside.

In a large bowl and using a mixer, mix together vegetable oil, sugar, eggs and vanilla. Gradually beat in flour mixture until smooth (do not over mix!).

Fold in by hand the apples, nuts and raisins.

Pour into a greased and floured 10" tube pan, bundt pan or spring form pan. Bake for 1 hour and 15 minutes, or until cake tester inserted into the center comes out clean.

Cool cake on a rack for 10 minutes. Remove from pan and place on a plate.