

Fresh Apple-Nut Cake

3 cups sifted flour
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 teaspoon salt
1 teaspoon cinnamon
3/4 cup vegetable oil
4 cups chopped apples (about 5 to 6 medium)
1 teaspoon vanilla
2 eggs
1 1/2 cup sugar
1 cup chopped nuts
Raisins (optional)

Measure flour; add baking powder, soda, salt, and cinnamon; and sift together in large bowl. Add oil, apples, and vanilla. Beat by hand or mixer until well blended.

Beat eggs, add sugar gradually, and continue beating until light and fluffy. Fold egg mixture into apple mixture, blending thoroughly. Stir in nuts and raisins. Pour into lightly greased tube pan. Bake: 350 degrees for 1 hour and 10 minutes.