



Fresh Apple Cake



SERVES: 8

PREP TIME: 15 MINUTES

COOK TEMP: 325 DEGREES

COOK TIME: 1 HOUR AND 15 MINUTES

INGREDIENTS

1 1/2 cup vegetable oil
2 cups sugar
3 eggs
2 tsp vanilla
3 cups flour

1 cup chopped nuts
1 1/2 tsp. baking soda
1 tsp. salt
3 cups chopped apples
1 cup unsweetened coconut flakes

DIRECTIONS

Preheat oven to 325 degrees.

Combine all of the ingredients in a mixing bowl and stir well (this may take a little bit for it all to combine). Pour into a greased bundt pan.

Bake for 1 hour and 15 minutes at 325 degrees.

Let cool for a few minutes before taking out of pan to cool further.

Note: I used pecans in my recipe and didnt worry with peeling my apples. Nana said this recipe was "very good," but neglected to tell us just how easy this was to make!

