



APPLE WALNUT CAKE

4 Cups coarsely chopped Puget Sound Fresh apples
2 Cups flour 2 Cups sugar
2 eggs 1/2 Cup oil
2 tsp. vanilla 1-1/2 tsp. baking powder
1 tsp. baking soda 2 tsp cinnamon
1 cup chopped nuts
salt

Combine apples and sugar and let stand. In large mixing bowl, beat eggs, oil and vanilla. In a separate bowl, mix dry ingredients. Add the flour mixture alternately with the apple mixture to the eggs. Stir in walnuts. Pour into greased 9 x 13-inch pan and bake at 350 degrees for 40 to 50 minutes. Note: Apples mixed with the sugar can be frozen for later use.

From: Terry Ann Carkner, Terry's Berries, Tacoma, WA

FARM FRESH RECIPIES from our PUGET SOUND FRESH FARMS and CHEFS

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This recipe is being suggested as a great method for preparing Puget Sound Fresh ingredients. Please follow safe food-handling practices and check for possible food allergies before preparing and serving any food item.