

Passover Apple Nut Cake

Aunt Esther's Cookbook

Ingredients:

6 Eggs
1 cup Oil
2 tsp Potato Starch
1 cup Sugar
2 cups Cake Meal
Pinch Salt
4 lbs Cooking apples, peeled, cored, sliced

1/2 cup Sugar
2 tsp Cinnamon
Juice of 1 Lemon
1/2 cup Chopped nuts
2 Tbl Sugar
1 Tbl Cinnamon

Preparation Instructions:

Grease a large baking pan. Combine the first six ingredients to make the batter. Pour half of this batter into the pan.

Combine the next four ingredients to make the apple mixture. Distribute this evenly over patter and pour the other half of the batter over the apple layer. Sprinkle with nuts, cinnamon, and sugar.

Bake at 350° for 1 hour and 15 minutes.

Serves: Varies

Submitted by Sheryl Kabak