


## Bank Kitchen Recipe: Oklahoma Apple Cake



Servings: 12-15 people    Prep Time: 30 mins.    Bake Time: 1 hr.

Submitted by Paulette 

Ingredients: 4 cups of peeled & chopped Granny Smith Apples, 2 teaspoons of baking soda, 2 cups of sugar, 2 whole eggs, 1 1/3 cups of oil, 3 cups of all-purpose baking flour, 1/2 teaspoon of salt, 2 teaspoons of cinnamon, 1/4 teaspoon of baking powder, 2 teaspoons of vanilla, and 1 cup of chopped pecans

Preheat oven to 325 degrees Fahrenheit.

Mix together apples, and baking soda in a stainless steel mixing bowl; set aside. In a large, separate mixing bowl, blend together sugar, eggs, and oil; set aside. In a third bowl, combine flour, salt, cinnamon, and baking powder. Then, add dry ingredient mixture to egg mixture making sure to thoroughly blend the batter. Next, add vanilla, and pecans continuing to stir. Then, add apples to batter;

fold all ingredients together. Finally, spoon mixture into a greased Bundt® cake pan, and bake for approx. 55 - 65 minutes, or until cake is firm to the touch. Insert a toothpick into the baked dessert, and remove; if clean, then cake is finished.

Remove from oven, and allow cake to cool in the pan for 10 minutes. Then, loosen cake from sides. Remove, and serve.