

APPLE WALNUT CAKE

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Rosh Hashana means baking time for Nora and her sister, who help their mom make this apple walnut cake for the High Holidays. With apples representing hopes for a sweet New Year, the family recipe has become a delicious part of their celebration.

INGREDIENTS

- 3 eggs
- 1¼ cup sugar
- 1 cup vegetable oil
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ¼ teaspoon salt
- 2-3 medium to large apples; peeled, cored, and chopped
- 1 cup chopped walnuts
- ¼ cup powdered sugar (optional)

INSTRUCTIONS

1. Line a 9x13 baking pan with parchment paper and spray with cooking spray. Preheat oven to 350°F.
2. In a medium-size bowl, blend together the eggs, sugar, oil, and vanilla extract. In a separate bowl, sift together the flour, baking soda, cinnamon, and salt.
3. Add the flour mixture to the egg mixture until just blended. Fold in the apples and nuts.
4. Pour the batter into the prepared pan. Bake for 40–45 minutes or until toothpick comes out clean.
5. Allow the cake to cool and sprinkle top with powdered sugar, if using.

