

# Teddie's Apple Cake

New York Times, 11/2007



*The 2nd most requested recipe at the New York Times. The texture is great with a craggy, cracking top. DELICIOUS!*

Butter for greasing pan

3 cups flour, plus more for dusting pan

1 1/2 cups vegetable oil

2 cups sugar

3 eggs

1 teaspoon salt

1 teaspoon cinnamon

1 teaspoon baking soda

1 teaspoon vanilla

3 cups Granny Smith apple, peeled, cored and thickly sliced tart apples, can also use Honeycrisp

1 cup chopped walnuts

1 cup raisins

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 8

*This recipe appeared in The Times in an article by Jean Hewitt. It will serve a WHOLE lot more people than 8 - I think I served about 20 small slices, although it's difficult to cut small slices of this cake. Do serve it with sweetened whipped cream with a little added creme fraiche (1 cup cream, 1/3 cup creme fraiche added at the end). I did everything before I peeled and sliced the apples, then added them to the batter.*

1. Preheat oven to 350°. Butter and flour a 9-inch tube pan. Beat the oil and sugar together in a mixer (fitted with a paddle attachment) while assembling the remaining ingredients. After about 5 minutes, add the eggs and beat until the mixture is creamy.
2. Sift together 3 cups of flour, the salt, cinnamon and baking soda. Stir into the batter. Add the vanilla, apples, walnuts and raisins and stir until combined. Do not overmix.
3. Transfer the mixture to the prepared pan. Bake for 1 hour and 15 minutes, or until a toothpick inserted in the center comes out clean. Cool in the pan before turning out. Serve at room temperature with vanilla ice cream, if desired. [I prefer sweetened whipped cream.]

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Per Serving (excluding unknown items): 923 Calories; 52g Fat (49.7% calories from fat); 12g Protein; 107g Carbohydrate; 4g Dietary Fiber; 80mg Cholesterol; 455mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 Lean Meat; 1 1/2 Fruit; 10 Fat; 3 1/2 Other Carbohydrates.