



THE J.M. SMUCKER Co

Grandma's Cinnamon Apple Cake

Prep Time Cook Time Serves Difficulty

25 mins 1 hr 15 mins 16 N/A

Ingredients

- **Cake:**
- 3 cups (750 mL) Robin Hood® Original All Purpose Flour

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- 1 3/4 cups (425 mL) granulated sugar
- 1 tbsp (15 mL) baking powder
- 1/4 tsp (1 mL) salt
- 4 eggs
- 1 cup (250 mL) vegetable or canola oil
- 1/3 cup (75 mL) apple or orange juice
- 2 tsp (10 mL) vanilla extract
- **Filling:**
- 4 large apples, peeled, thinly sliced
- 1/3 cup (75 mL) granulated sugar
- 2 tsp (10 mL) cinnamon
- icing sugar, optional

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease and flour a 10" (4L) tube pan.

Step 3:

Combine first four dry ingredients in small bowl. Beat eggs, oil, juice and vanilla in large bowl. Add dry ingredients, beating until smooth (batter will be stiff).

Step 5:

Toss apple slices with sugar and cinnamon.

Step 7:

Spread 1/3 of batter in prepared pan. Cover with half of apples. Repeat layers. Spread remaining 1/3 batter on top.

Step 8:

Bake in centre of 350°F (180°C) oven for 70 to 75 minutes, or until cake tester inserted in centre of cake comes out clean. Cool 20 minutes in pan, then remove to rack and cool completely. If desired, dust with icing sugar before serving.

Images

