

Jewish Apple Coffee Cake



Ingredients

- 4-6 firm apples, peeled and sliced. (Granny Smith apples work well with this recipe)
- 2 teaspoons cinnamon
- 2 ½ cups sugar
- 3 cups all purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup vegetable oil
- 4 large eggs
- 1/3 cup orange juice
- 2 ½ teaspoons of vanilla

Finishing Touches

- Honey
- Confectioners' sugar

Directions

Preheat the oven to 350° F

Grease and flour a 10" tube pan.

In a medium bowl, combine the apples with the cinnamon and 1/4 cup of the sugar and set aside.

In a large bowl, with an electric mixer at medium speed, combine the remaining sugar, flour, baking powder, oil, eggs, orange juice salt and vanilla.

Beat just until batter is smooth.

Pour a small amount of the batter into the prepared pan and place a layer of the apple slices on top.

Continue layering in this fashion, ending with a layer of batter.

Bake at 350° for 1 ½ hours or until it tests done

Cool the cake in its pan for 30 minutes then turn the cake out on a serving plate to cool thoroughly.

Drizzle with honey and sprinkle with confectioners' sugar if desired.

Enjoy