

# Sweets Contest Entry Form - Submission #1687

Date Submitted: 9/22/2020

Name\*

Andrea Normand

Email Address

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Address\*

City\*

B

Zip Code\*



Please Mark Your Category\*

Cookies

Candies

Cakes

Pies

Title of Entry\*

Fresh Apple Cake

Prep Time\*

30 minutes

Cooking Time\*

1 hour

Serves/Makes\*

10 medium slices

Ingredients\*

3 cups of flour 1 tsp. salt 1 tsp. baking soda 2 tsp. cinnamon 1 cup cooking oil 2 tsp. vanilla 2 cups of sugar( I use raw sugar when available) 2 eggs ( room temperature) 1 cup chopped pecans 3 cups of peeled diced apples

Recipe\*

Wisk together the dry ingredients( flour, salt, baking soda & cinnamon). Mix oil and vanilla together, then add to the dry ingredients, the batter will be very thick and pasty. In a separate bowl beat eggs until thick, gradually add sugar, beat eggs and sugar until well blended and fluffy. Fold egg mixture into the batter. Add apples and pecans and mix well, the batter will be very thick and chunky. Spray a bundt pan with Baker's Joy prior to adding batter to the pan, bake at 350 for 1 hour, might need additional 15 minutes to bake if top is soft after 1 hour. This recipe makes great breakfast muffins, your cooking time will be 30-40 minutes. A little history behind this cake. I grew up in Plaucheville, Louisiana, the property my parents bought had very old pecan trees in different stages of deterioration. My Mother wanted to plant pecan trees to replace the old trees. To learn about the different varieties of pecan trees and how to graft pecan trees she met with the county agent. She came home with a booklet about pecan trees and the grafting process, this Apple Cake recipe was in the booklet. We made the cake that day, and the Apple Cake continues to be a family and community favorite. I live in Brusly and have availability to raw sugar, the cake taste better when you use raw sugar!!! Thanks, Andrea Normand