



Chunky Apple Bundt Cake

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Ingredients:

3 cups all-purpose flour
1 tsp. baking soda
2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt
1-1/2 cups canola oil
1-1/2 cups granulated sugar
1/2 cup brown sugar
3 eggs
2 tsp. vanilla
3 large cooking apples, peeled and cut into large chunks

Preheat oven to 325 degrees. Grease and flour a 12-cup bundt pan.

In a large bowl, sift together three times flour, baking soda, cinnamon, nutmeg and salt.

Combine oil and both sugars in stand mixer and beat until well blended.

Add eggs one at a time, then vanilla, beating thoroughly.

Thoroughly beat dry ingredients into wet ingredients.

Fold in apples by hand, mixing until evenly distributed in batter.

Spoon batter into bundt pan. Bake 75 minutes or until a toothpick inserted into the center of the cake comes out clean.

Remove cake from the oven and place on wire rack to cool for 20 minutes. Then remove the cake from the pan to continue cooling.