

German Apple Cake

3 c. flour
3 tsp bak. pow.
1 tsp salt
4 eggs
2 c sugar

1 c. veg oil
 $\frac{1}{2}$ c orange j.
2 $\frac{1}{2}$ tsp vanilla
4 c thinly sliced apples
2 tsp cinnamon
3 T. sugar

Combining 1st 3 ingred., set aside.

Beat eggs + sugar. Combine oil + o. j.
+ add alternately \bar{c} dry ingred to
egg/sugar mix. Mix still smooth.
Add vanilla + beat well. Pour half
into greased + floured tube pan.

Arrange $\frac{1}{2}$ apples over batter. Combine
cinnamon + sugar + sprinkle half
over apples. Top \bar{c} remaining batter;
apples, cinnamon + sugar. Bake @ 350
1 hr. + 10 min Allow to cool 1 hour. before
removing from pan. Cool, apple side up
on rack. Sprinkle top \bar{c} pow. sugar.