**Easy Apple Cake**

(Provided by Rev. Andrea Stoeckel)

PREP TIME. 15 mins

COOK TIME.  50 mins

TOTAL TIME. 1 hour 5 mins

Author: adapted from Nagi | RecipeTin Eats

Recipe type: Cake

Serves: 12

**Ingredients:**

2 cups  flour, sifted

¾ tsp baking soda

¾ tsp EACH salt, cinnamon and cloves

¼ fresh ground nutmeg (or ½ tsp pre-ground nutmeg)

1¼ cups  white sugar (,

1 cup vegetable oil

2 eggs

1½ tsp vanilla extract

2 cups apple, peeled, cored and cut into ⅓" cubes (~2 large, 3 small)

**Directions:**

Preheat oven to 350F

Grease a 9x12" pan

Place flour, baking soda, salt and spices in a large bowl and whisk to combine.

Whisk oil and sugar in a bowl, then whisk in eggs and vanilla.

Pour the wet ingredients into the dry and mix with a wooden spoon until JUST combined.

 Stir through apple (optional: add ¾ cup chopped walnuts or other nuts).

Pour into cake pan.

Bake for 50 minutes - 1 hr. Check at 50 minutes - it is cooked when a skewer inserted into the centre comes out clean.

Cool for 10 minutes before turning out onto a rack to cool. Dust with icing sugar if using, then serve. This cake doesn't need cream or ice cream because it is so moist, but I wouldn't turn it down

\*Note from Andrea: *As a disabled person, albeit one with a cooking degree, I don't cook much anymore, but this cake is wonderfully easy. My oven runs hot, so I reduced oven to 325° and cook exactly 50 minutes. Nagi uses a springform pan, the original recipe calls for a bunt pan. Me...just a 9x12" pan. Enjoy*