

Knobby Apple Cake

3 large apples, peeled, cored and diced
2 c flour
2 t baking powder
1 t cinnamon
1/8 t ground cloves
1/8 t nutmeg
1/2 t salt
1 c chopped pecans
1/3 c raisins
1 t vanilla
1/2 c vegetable oil (I use canola)
1 c sugar
1 c light brown sugar
2 eggs

1. Preheat oven to 350°. Grease and flour a 9x13x2 baking pan.
2. Mix flour, baking soda, spices and salt and set aside.
3. Cream together oil, sugars, eggs and vanilla until very smooth and creamy.
4. Add flour mixture and mix well.
5. Add remaining ingredients. Mix as well as you can. Mixture does not look or act like cake batter; it's more like cookie dough.
6. Press mixture evenly into the baking pan. If you like, sprinkle top with cinnamon sugar or Demerara sugar.
7. Bake 45-55 minutes. Cool on rack. Keeps best covered but not refrigerated.

Enjoy!

Kathy Benjamin