



DESCRIPTION

An apple a day keeps the doctor away -- even if it's in a cake! Host Carrie Shankweiler shows you how to make this Washington Apple Cake recipe. This idea was sent in by an Activity TV viewer just like you!

MATERIALS

- 6 apples, peeled and diced
- 1 tbsp. cinnamon
- 5 tbsp. sugar
- 2 $\frac{3}{4}$ cups flour
- 1 tbsp. baking powder
- 1 tsp. salt
- 1 cup vegetable oil
- 2 cups sugar
- $\frac{1}{4}$ cup orange juice
- 2 $\frac{1}{2}$ tsp. vanilla
- 4 eggs
- Butter
- Powdered sugar

TOOLS

- Bunt cake pan
- Bowls
- Spatula
- Whisk

DIRECTIONS

1. Preheat oven at 350 degrees.
2. Grease a cake pan with butter. Sprinkle some flour and sugar in the pan. This will keep the cake from sticking to it later. Tap the pan around the sides to make sure they all get coated. Dump out any excess.
3. Sprinkle some cinnamon and sugar into your diced apples and mix everything together with a spatula. Make sure all of the apples get coated.
4. Crack four eggs into a bowl and set aside.
5. In another bowl, mix the oil, orange juice, vanilla, and sugar together. Pour Whisk everything together thoroughly to create a nice, smooth mixture.
6. In a separate bowl, add your flour, baking powder, and salt.
7. Pour your wet ingredient mixture into your flour mixture. Add a little at a time as you whisk everything together to create a batter.
8. After your wet and dry mixtures have created a batter, mix your 4 eggs in.
9. Pour half of the batter into your cake pan. Spread it out evenly.

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COOKING

APPLE CAKE

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10. Sprinkle half of your apples all over the batter in the pan.
11. Add the rest of your batter to the pan over the layer of apples.
12. Sprinkle the rest of your apples over the rest of the batter in the pan.
13. Your apple cake is ready to bake. Place it the oven and bake it at 350 degrees for about an hour and a half.
14. Have an adult helper remove the cake when it's done. Let it cool for about 30 minutes.
15. Turn your bunt pan over and slide the cake out onto a platter. Sprinkle some powdered sugar over top and serve up!

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