

PASSOVER APPLE CAKE THAT'S PRETTY GOOD

INGREDIENTS

Cake

3 Eggs

¾ cup sugar

⅓ cup oil

¾ cup Passover cake meal

5 apples, peeled and sliced

Topping

⅓ cup chopped walnuts

½ cup sugar

2 teaspoons cinnamon

In a medium-sized mixing bowl, beat the eggs with the sugar and oil until the mixture is light. Add the cake meal and mix well. Pour half the mixture into a lightly greased 8 or 9 inch square baking pan. Distribute half of the apples over the batter. Pour the remaining batter over the apples and cover that with the remaining apples.

Combine the topping ingredients in a small bowl; sprinkle over the apples. Bake in a pre-heated 350° oven for approximately 1 ½ hours.

(Serves 8 or 9 - easily doubles for baking in a 9 x 13" baking pan).