

APPLE -ORANGE CAKE

Oven 350—10 inch tube or BUNDT pan, greased and floured.
Bake for 1 1\2 hour to 1 3\4 hour

5 baking or cooking apples
5 tablespoon sugar
2 teaspoons cinnamon

3 cups flour
2-1\2 cups sugar
1\2 teaspoon salt
1-1\2 teaspoons baking soda
1-1\2 teaspoons baking powder
4 eggs
1 cup vegetable oil
1\3 cup orange juice
grated orange rind

Peel, core and thinly slice apples in a bowl. Toss apples with 5 tbs. sugar and 2 tsp. cinnamon. Set aside.

In a large electric mixing bowl, mix together dry ingredients. Add rest of ingredients while mixing on low speed. Clean sides of bowl with a spatula. Increase speed to medium and beat for three minutes. Batter will be thick.

Fill pan with alternating layers of batter and apples. Make a total of three layers of batter and two layers of apples. Start and finish with batter.

Bake until done. Cool on rack for 10 minutes. Remove---allow to cool completely before adding glaze.

GLAZE

1-1\2 cups confectioners sugar
2 tablespoon soft butter or margarine
1-1\2 teaspoon vanilla
1 to 2 tablespoons hot water
Beat until smooth. Drizzle over cooled apple cake.