



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

APPLE RAISIN NUT CAKE



One of our favorite desserts with all the flavors of Fall. Submitted by Debra Morris.



01 HR 20 MINS



Serves 8-12



Featuring

[Rainbow Orchards](#)
[Lujan Farm](#)

INGREDIENTS

1/2 cup vegetable oil
3 eggs
1-1/2 cups sugar
1 teaspoon vanilla
2 cups all-purpose flour
1-1/2 teaspoons cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
3 cups peeled and chopped apples
1 cup chopped walnuts
1 cup raisins

METHOD

Preheat oven to 350°F. Mix oil, sugar, and eggs. Beat for one minute. Add vanilla.

Stir in dry ingredients - flour, salt, spices, and baking soda. Stir well, making sure all flour is incorporated.

Add apples, nuts, and raisins. Gently blend ingredients together. The batter will be very thick. Pour into a greased and floured 9x13 pan. Spread evenly.

Bake for 45 to 50 minutes, or until a toothpick inserted in the center comes out cleanly.