

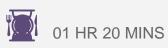
PACIFIC COAST FARMERS' MARKET ASSOCIATION

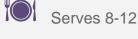
APPLE RAISIN NUT CAKE



PCFMA.ORG

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





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.