

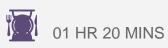
PACIFIC COAST FARMERS' MARKET ASSOCIATION

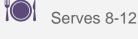
## APPLE RAISIN NUT CAKE



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.