



## **BABE'S APPLE CAKE**

- 2 Cups Whole Wheat Flour
- 1/4 Cup Toasted Wheat Germ
- 2 Teaspoons Baking Soda
- 1 Teaspoon Cinnamon
- 1 Teaspoon Salt
- ½ Teaspoon Nutmeg
- 4 Cups Dice, Peeled Apples
- 1 Cup Granulated Sugar
- 1 Cup Packed Brown Sugar
- ½ Cup Oil
- 1 Cup Chopped Walnuts
- 2 Eggs, Well Beaten
- 1 Teaspoon Vanilla

## **DIRECTIONS**

- 1. Stir together flour, wheat germ, baking soda, cinnamon, salt and nutmeg; set aside.
- 2. In a large bowl combine apples, sugars, oil, walnuts, eggs, and vanilla.
- 3. Add flour mixture; stir gently with a wooden spoon to blend.
- 4. Turn into a greases 13 x 9 baking dish.
- 5. Bake in a 350 degree oven for 50 minutes.
- 6. Cool in pan on a wire rack.
- 7. If desired, sprinkle with confectioners' sugar.