

APPLE- WALNUT POUND CAKE

By Kim "Daisy" Nelson

Ingredients:

2 cups granulated sugar
1½ cups canola oil
3 eggs
3 cups unbleached all- purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 tablespoon pure vanilla extract
3 cups apples, peeled and diced
1 cup black walnuts
1 cup coconut

Instructions:

1. Preheat oven to 350 degrees. Grease and flour a 10-inch tube pan.
2. In large mixing bowl, whisk together sugar, oil and eggs until well-blended and light yellow in color.
3. Sift together flour, baking soda and salt. Add to mixing bowl along with vanilla. Whisk well. This batter is very stiff. Fold in apples, black walnuts and coconut.
4. Pour into prepared 10-inch tube pan. Bake 1 hour 20 minutes.
5. Let cool in pan 20 minutes before turning out onto cake plate.