



# Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes  
that are Easy & Nutritious!*  
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## Apple Cake

Serves 12

### Ingredients:

- 2 medium Honeycrisp apples - peeled, cored and chopped (about 3 cups)
- 2 cups (450g) granulated sugar
- 1½ cups (336g) vegetable oil
- 3 large eggs, room temperature
- 1 tsp. vanilla extract
- 2 cups (384g) whole wheat pastry flour
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 1 tsp. salt
- 2 tsp. powdered sugar (for topping)

### Directions:

1. Preheat the oven to 325°F and prepare a 9-inch Bundt pan with non-stick cooking spray.
2. In a large mixing bowl, combine the sugar, oil, eggs, and vanilla. Then beat with an electric mixer until light and fluffy, about 3 minutes.
3. In a separate bowl combine flour, baking soda, cinnamon and salt and stir into the batter just until blended.
4. Fold in the apples by hand. Transfer into the prepared bundt pan.
5. Bake for 55 minutes or until an inserted toothpick comes out clean.
6. Allow to cool for about 20 minutes in the pan and then invert on to a wire rack.
7. Sprinkle with powdered sugar to finish.