

Bavarian Apple Cake

Source: <https://www.cooks.com/recipe/2g4wh3mu/bavarian-apple-cake.html?k=r8ppib3x>

Ingredients

- 2 c. flour
- 1 3/4 c. sugar
- 1 tsp. baking soda
- 1 c. oil
- 3 eggs, slightly beaten
- 1 tsp. cinnamon
- 1/4 tsp. salt
- 5 cooking apples, peeled & thinly sliced (4 c.)
- 1/2 c. chopped pecans or walnuts
- 1/4-1/2 c. confectioners' sugar

Preheat oven to 350 degrees. Combine first seven ingredients; add apples and nuts. Spread batter into an ungreased sheet cake pan (approximately 11"x14"). Bake 35 minutes or until center springs back when touched lightly. Allow to cool slightly and serve in squares with a dusting of sugar on each.

NOTE: The batter will be thick and chunky. Do not grease or flour the pan. This cake can also be baked in a 9"x13" baking pan for 55 to 60 minutes.

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