

Apple Bundt Cake

This is a good wholesome moist cake and is definitely a favorite with guests at the Crane Creek Inn. It's especially nice with an afternoon cup of tea or evening coffee.

1 Granny Smith apple, peeled, cored and diced	2 cups white sugar
1 tablespoon white sugar	1 cup vegetable oil
1 teaspoon ground cinnamon	$\frac{1}{4}$ cup orange juice
	$2\frac{1}{2}$ teaspoons vanilla extract
3 cups all-purpose flour	4 eggs
3 teaspoons baking powder	1 Cup chopped walnuts
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ cup confectioners' sugar for dusting

1. Preheat oven to 350 degrees F (175 degrees C)
2. Grease and flour a 10 inch Bundt or tube pan
3. In a medium bowl, combine the diced apples, 1 tablespoon white sugar and 1 teaspoon cinnamon; set aside.
4. In a large bowl, combine 2 cups white sugar, oil, orange juice, vanilla and eggs. Beat at high speed until smooth.
5. Stir in flour mixture.
6. Fold in chopped walnuts
7. Pour $\frac{1}{2}$ of the batter into prepared pan. Sprinkle with the apple mixture. End with batter.
8. Bake in preheated oven for 55 to 60 minutes, or until a toothpick inserted into the center of cake comes out clean.
9. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely
10. Sprinkle with confectioners' sugar