

Jewish Apple Cake

(Karen Capshaw)

1 20 oz. can Comstock apple pie filling
½ tsp. salt
3 c. flour
2-1/4 c. sugar
2 oz. pecans or walnuts
3-1/2 tsp. baking powder
1/3 c. orange juice
1 Tbl almond extract
1 c. oil
4 eggs

Grease and flour bunt cake pan. Preheat oven to 350 degrees. Beat all ingredients together (except apple pie filling) until smooth. Pour 1/8 of batter in pan. Layer ½ of the apples over batter. Pour in rest of batter. Arrange rest of apples on top.

Bake at 350 degrees for 1 hour and 15 minutes till golden brown with crispy edges.