

PASSOVER APPLE CAKE
Mrs. Sam Steckol (Ethel) from the Commercial Appeal

Mixture #1:

6 cups Granny Smith apples, peeled and coarsely chopped - six or seven apples
three fourths cup sugar
2 tsp. cinnamon
Juice of 2 large lemons - about 4 oz.

Topping:

one half cup sugar
2 tsp. cinnamon
one fourth cup chopped pecans, or other nuts

Mixture #2:

6 eggs, well beaten
2 cups sugar
1 cup oil
2 cups matzah cake meal
2 tsp. potato starch
one half tsp. salt

Procedure:

1. Stir together Mixture #1 ingredients and set aside. (Drain in colander before using.)
2. Mix Topping ingredients together and set aside.
3. Sift together matzah cake meal, potato starch, and salt and set aside.
4. In mixer on medium speed, beat eggs well and gradually beat in 2 cups sugar.
5. Beat in oil, and beat 2 minutes longer.
6. Still in mixer, on lower speed, fold in sifted dry ingredients until thoroughly incorporated.
7. Pour half of batter into greased 9x13 in. pan - spraying with Pam is fine.
8. Spoon drained apple mixture over top, cover with remaining half of batter, and sprinkle topping evenly on top of batter.
9. Bake in 350 degree pre-heated oven 1 hour and fifteen minutes, or until cake tests done.
10. Serve from pan - this does not turn out onto a plate.