

# Black Walnut Apple Cake

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Original Recipe from <http://evesindia.indiainfo.com/cuisine/ind-veg/desserts/fruity-bakes/applecake.html>

Servings: 6



## Ingredients

1¼ cup all-purpose flour, stir before measuring  
1 cup whole wheat flour  
¾ cup granulated sugar  
1 cup light brown sugar, packed  
1 tablespoon ground cinnamon  
2 teaspoons baking powder  
1 teaspoon salt  
½ teaspoon baking soda  
¾ cup vegetable oil  
1 teaspoon vanilla  
3 eggs  
2 cups finely chopped peeled apples  
1 cup chopped walnuts

## Cooking Method

In a large mixing bowl...

1. Blend all ingredients *except chopped apples and walnuts* with electric mixer.
2. Stir in chopped apples and nuts.
3. Pour into a generously greased and floured cake pan or tube pan.

Bake at 325° for 55 to 65 minutes, until a wooden pick inserted in center comes out clean.

1. Cool in pan for 15 minutes.
2. Turn out onto serving plate to cool completely.
3. Drizzle with a vanilla glaze

### Vanilla Glaze:

1. ½ cup confectioners' sugar
2. ¼ teaspoon vanilla
3. 2 to 3 tablespoons milk
4. Blend all ingredients until smooth.

Drizzle over cake.