
APPLE BUNDT CAKE

By: *RuthAnn Zimmerman*

Makes approx.. 6-8 servings

In a bowl, mix together until creamy:

1 & 1/2 cups cooking oil (I use melted lard or tallow)

2 cups granulated sugar

4 eggs

Then add:

3 & 1/2 cups all purpose flour

1 tsp. baking soda

1 tsp. cinnamon

1/4 tsp. nutmeg

Mix until incorporated

Fold in:

2-3 cups finely chopped apples

1 cup chopped nuts

Grease and flour your bundt pan.

Bake at 350F for 55-65 minutes or until a knife inserted in center comes out clean.

Cool for 8-10 minutes. Invert it into cooling rack.

Top with your favorite caramel sauce.

How to video on our YouTube channel: Homesteading with the Zimmermans

