Oktoberfest German Apple Cake

Ingredients:

- 1 ½ cups all-purpose flour
- 1 ½ tsp. baking powder
- ½ tsp. salt
- 2 eggs
- 1 cup sugar
- ½ cup canola oil
- ¼ cup orange juice
- 1 tsp. vanilla extract
- 2 thinly sliced peeled apples
- 1 tsp. ground cinnamon
- 1 ½ tbsp. sugar
- Confectioners' sugar optional

Directions:

1. Combine the first three ingredients; set aside.
2. In a large bowl, beat eggs and sugar. Combine oil and orange juice and Vanilla Extract. Beat well until smooth.
3. Pour half of the batter into a greased 9" cake pan. Arrange half the apples over the batter. Combine cinnamon and sugar and sprinkle half over the apples. Top with remaining batter, apples, and cinnamon/sugar.
4. Bake for 350 degrees for 1 hr. until a toothpick inserted near the center comes out clean. Cool for 1 hr. before removing from pan. Cool, apple side up, on a wire rack. Sprinkle top with confectioners' sugar if desired.

Yield: 8 servings