**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**