



PACIFIC COAST  
FARMERS' MARKET  
ASSOCIATION

## APPLE RAISIN NUT CAKE



One of our favorite desserts with all the flavors of Fall. Submitted by Debra Morris.



01 HR 20 MINS



Serves 8-12



Featuring

[Rainbow Orchards](#)  
[Lujan Farm](#)

## INGREDIENTS

1/2 cup vegetable oil  
3 eggs  
1-1/2 cups sugar  
1 teaspoon vanilla  
2 cups all-purpose flour  
1-1/2 teaspoons cinnamon  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/4 teaspoon ground nutmeg  
3 cups peeled and chopped apples  
1 cup chopped walnuts  
1 cup raisins

## METHOD

Preheat oven to 350°F. Mix oil, sugar, and eggs. Beat for one minute. Add vanilla.

Stir in dry ingredients - flour, salt, spices, and baking soda. Stir well, making sure all flour is incorporated.

Add apples, nuts, and raisins. Gently blend ingredients together. The batter will be very thick. Pour into a greased and floured 9x13 pan. Spread evenly.

Bake for 45 to 50 minutes, or until a toothpick inserted in the center comes out cleanly.