

Thelma's Apple Cake

3	cup	flour
2	cup	sugar
2	ea	eggs (lightly beaten)
1	cup	vegetable oil
2 ½	cup	raw baking apples (peeled and chopped)
1	cup	pecans (chopped)
1	tsp	baking soda
1	tsp	salt
1	tsp	cinnamon

Preheat oven to 300 degrees. Combine eggs, sugar and oil. Add apples. Sift together flour, salt, baking soda and cinnamon. Add flour mixture to egg mixture. Mix well. Add pecans. Grease and flour or spray bundt or tube cake pan. Bake slow at 300 to 350 degrees for 50 to 60 minutes until knife inserted comes out clean.

Notes: YUM! Thelma was an excellent cook. She and my Grandma Foster tried and shared recipes... this is a family favorite. Enjoy!