

# Apple Cake

## Notes

### Wet:

3 Eggs  
1 cup Sugar (white)  
½ cup Sugar (brown)  
1 tsp Salt  
1 cup Oil (veg.)  
1 tsp Vanilla

### Dry:

3 cups Flour (all purpose)  
1 tsp Cinnamon  
1 tsp Baking Soda

### Fruit:

5 Apples  
1 cup Raisins  
1 cup Pecans  
1 Lime

### Glaze:

1/8 cup Apple Cider  
2 cups Sugar (confection)  
1 tsp Vanilla

1. Fill a medium bowl ½ way with water and add the juice of 1 lime.
2. Drain water/juice from apples and add ¼ cup sugar (white) to apple slices and let stand for 1-3 hours.
3. Remove apples from apple juice and let raisins soak in juice 1-3 hours.
4. In a small bowl, beat 3 eggs add rest sugar (¾ cup), brown sugar, salt and vanilla.
5. In a Large bowl, mix together wet ingredients; slowly add dry ingredients wet ingredients.
6. Fold in apples, raisins, pecans and remaining juice into mix and place in a bunt pan.
7. Bake @ 350 deg for 65 min.
8. Glaze: Mix sugar to heated liquid slowly.