

Apple Bundt Cake Recipe

This very easy to make apple bundt cake that requires no fancy frosting or filling and is delicious for serving at breakfast, tea time or even as a birthday cake with a chocolate or with a fruit glaze covering. Of course, an apple cake is always great with your favorite ice cream too. You can be sure that your family and friends will love this easy to make home made apple bundt cake. Ingredients: 2 cups of sugar

Rind of 1 lemon

4 medium or large eggs

1 cup of vegetable oil

1 tsp vanilla

2 cups of flour

1/2 tsp allspice

1/2 tsp nutmeg

2 tsp baking powder

2 tsp baking soda

1 tsp salt

1 tsp cinnamon

3 large tart apples, grated

1/2 cup of raisins

Serves approximately 12 people (depending upon individual appetites) Directions: Mix the sugar and lemon rind quickly in the food processor. Add eggs and blend until it becomes a nice cream.

Continue blending while slowly adding the oil.

Blend until it is well mixed then add the vanilla.

In a separate bowl sift the dry ingredients all together (flour, allspice, nutmeg, baking powder, baking soda, salt and cinnamon).

Mix the dry ingredients slowly into the batter blending until it becomes a nice thick cream.

Add grated apples and blend quickly into batter just to mix. Be sure not to overblend as this may shred the apples too much.

Add raisins and pulse the processor as to just mix them in and not shred them.

Bake for 55 minutes at 325°F or until sticking a knife into center comes out clean.

About the Author

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