



**MAINE
BICENTENNIAL
COMMUNITY
COOKBOOK**
maine200cookbook.com

Apple Walnut Cake

Julie Greene • Falmouth, Cumberland County

This is from a dear friend of my grandmother, who was heartbroken when my sister and I moved from Missouri to Maine. It always made her happy to know that our family traditions were being carried on, even after we had moved far away. Growing up in Missouri, we picked Jonathan apples and shared funnel cakes at the farm stand. Here in Maine, we pick Mackintosh apples and eat cider donuts as a treat. No matter where you pick your apples, we know you'll love this recipe! As a Missouri Compromise, we added black walnuts from our home state, but the cake is just as tasty without nuts.



2½ cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
2 teaspoons baking powder
1 teaspoon cinnamon
2 large eggs

2 cups sugar
1 teaspoon vanilla
1¼ cups canola oil
3 cups raw, peeled, chopped apples
½ cup Hammons black walnuts (optional)

Grease and flour a bundt pan. Preheat oven to 350 degrees.

Mix flour, salt, baking soda, baking powder, and cinnamon together in a large bowl and set aside. In a separate bowl, beat eggs and add sugar, vanilla, and oil. Add dry ingredients to the egg mixture (dough will be stiff).

Add apples, which will moisten the mixture, and optional black walnuts. Bake 45 to 60 minutes. Let cool in pan 10 minutes before inverting onto a serving plate.

Go to mainepublic.org to learn how to enter our Dash of Maine Holiday Cooking Challenge! All entries are entered into a weekly drawing for a copy of the Maine Bicentennial Community Cookbook!