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Fresh Apple Cake

Ingredients

- 2 cups sugar
- 3 eggs
- 1 ¼ cup oil
- 2 ½ cups self-rising flour
- 2 medium apples, cored and chopped, but not peeled
- 1 cup coconut
- 1 cup chopped nuts
- Powdered sugar

Instructions

1. Beat sugar, eggs and oil until creamy. Gradually add flour, blending well (batter will be stiff).
2. Fold in apples, coconut and milk. Spoon into greased and floured tube or bundt pan.
3. Bake at 350 degrees for on (1) hour.
4. Let cool 30 minutes in pan and remove.
5. Because there is no icing, you can sprinkle powdered sugar on top.

NOTE: The cream cheese layer at the bottom rises to the top which makes a sweet and crunchy delicious pie.

Courtesy of Tenia B, Owenton, Kentucky

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