



**Barbara's Picks!**

Kitchen-tested by Morden's  
own Barbara Dixon

Morden's Organic Farm Store

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## **Quick Apple Cake**

1 egg  
½ cup granulated sugar (I use ¼ cup honey instead)  
1/3 cup vegetable oil  
3 Tbsp orange or apple juice  
1 tsp vanilla  
¾ cup all purpose flour  
1 tsp baking powder  
Pinch salt  
1/3 cup brown sugar  
1 tsp cinnamon  
3 apples, peeled and sliced

Beat egg with sugar until thick and light (I use a whisk). Beat in oil, juice and vanilla  
In separate bowl, combine flour, baking powder and salt. Stir into egg mixture and  
combine only until blended

Combine brown sugar and cinnamon

Arrange apples in bottom of oiled 8-inch/2 L square baking dish. Sprinkle with half of  
the brown sugar mixture. Smooth batter on top. Sprinkle with remaining brown sugar  
mixture.

Bake in pre-heated 350 F oven for 35 to 40 minutes or until cake comes away from  
the sides of the pan slightly. Cool for 10 minutes before serving

I invested in 2 x 8-inch baking pans, which allows me to double the recipe and  
therefore end up with two pans of apple cake. They freeze beautifully and this allows  
me to always have this amazing apple cake at the ready when I need a delicious,  
quick dessert!

It is also a great way to use up apples which are past their prime.