

Chef's Celebration Old Fashion Apple Spice Cake paired with Davis Estates Late Harvest Chardonnay

INGREDIENTS:

1- $\frac{3}{4}$ cups sugar
3 cup vegetable oil
3 large eggs, room temperature
1 teaspoon vanilla extract
2 cups all-purpose flour
1 $\frac{1}{4}$ teaspoons baking powder
1 teaspoon salt

SERVES: 15-18

1 teaspoon ground cinnamon
 $\frac{1}{4}$ teaspoon baking soda
2 cups finely chopped peeled tart apples
1 cup chopped walnuts (optional)

Garnish

Sliced tart apples
Whipped cream
Powder sugar for dusting

METHOD:

- Preheat oven to 350°.
- In a large bowl, beat the sugar, oil, eggs, and vanilla until well blended. Combine the flour, baking powder, salt, cinnamon, and baking soda; gradually beat into sugar mixture until blended.
- Fold in apples and if using walnuts.
- Transfer to a greased 13×9-in. baking dish. Bake until a toothpick inserted in the center comes out clean, 35-45 minutes. Cool on a wire rack.

To Finish

Cut the cake into small squares or use a round cutter for circles. Dish up individually with a spoon full of whipped topping, dusting of powder sugar and fresh apple slices. Share with family and friends at your next celebrations, big or small!