

# Apple Chunk Cake

**Makes:** 12 servings

Chunks of juicy apples fill this cake and fresh apples decorate the top.

## Ingredients

**1 1/4 cups** sugar

**1/4 cup** vegetable oil

**2** egg

**2 cups** flour

**1 teaspoon** salt

**1 teaspoon** cinnamon

**1 teaspoon** baking soda

**4 cups** apple (diced, chunks)

**1/4 cup** applesauce (unsweetened)

**2 cups** apple (sliced, to place on cake)

## Directions

1. Preheat oven to 350° F.
2. In a large bowl, mix sugar, oil and eggs together. Beat well.
3. In a separate bowl, combine flour, salt, cinnamon, and baking soda. Add to egg batter and mix well.
4. Add apple chunks and applesauce to the batter. Stir to combine.

### Nutrition Information

Nutrients	Amount
<b>Calories</b>	<b>240</b>
Total Fat	6 g
Saturated Fat	1 g
Cholesterol	25 mg
Sodium	310 mg
Total Carbohydrate	45 g
Dietary Fiber	2 g
Total Sugars	27 g
Added Sugars included	N/A
<b>Protein</b>	<b>3 g</b>
Vitamin D	N/A
Calcium	N/A
Iron	N/A
Potassium	N/A
N/A - data is not available	

5. Coat a baking pan with vegetable oil spray, and pour in batter. Bake until done, about 1 hour.

6. Place apple slices on top of apple cake and serve.

**Source:** San Francisco Department of Public Health, Chinatown Public Health Center. Healthy & Delicious-- Simple Ways to Low Fat Chinese Cooking