

# Apple-Cinnamon Nut Cake

Recipe By Avigail Maizlik



familytable

Mishpacha

Cooking and Prep:   
1.5 h

Serves:  10

Contains:    

Preference: Parve

Your family will love this delicious cake, perfect for fall and cold weather.

Difficulty: Easy

Occasion: Sukkot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

## Ingredients (11)

### Main ingredients

- 6 medium Granny Smith apples
- 5 tablespoons **Alfasi Cabernet Sauvignon** or other red wine
- 3/4 cup sugar
- 3 eggs
- 1/2 cup oil

- 1 cup flour
  - 1 teaspoon **Haddar Baking Powder**
  - 1 teaspoon cinnamon
  - 1/2 cup walnuts
  - 1/2 cup golden raisins
  - confectioners' sugar, for sprinkling
- 

## Start Cooking

### For the Cake

1. Preheat oven to 350°F (180°C).
2. Peel and cube the apples. Place in a medium-size bowl with the wine and sugar. Mix and let stand for half an hour.
3. In a separate bowl, combine remaining ingredients, except confectioners' sugar.
4. Add the apples, including the liquid, to the mixture.
5. Mix gently and pour into a greased loaf pan. Bake for about 40 minutes, or until cake is golden.
6. Sprinkle with confectioners' sugar.