

# Apple Cake - Mary Beth's

## Ingredients

- 3 eggs
- 2 cups sugar
- 1 1/4 cups oil
- 1 1/2 tsps baking soda
- 1 tsp salt
- 3 cups flour
- 3 cups fresh apples, chopped
- 1 nuts, chopped
- 1 tsp vanilla
- 1 tsp cinnamon

## Summary

**Yield:** 10

**Source:** Cindy Carswell

**Prep Time:** 20 minutes

**Category:** Cakes

**Cuisine:** American

**Tags:** Sardis, Nell, Mary Beth, Apple Cake

## Instructions

Cream together eggs, sugar, and oil. Mix the baking soda, salt, flour, and cinnamon. Add to the sugar, eggs and oil mixture. Stir vanilla; add apples and nuts to the mixture. Bake in 250° oven for one hour or until done.

## Notes

Cindy found this recipes among others in a bag. She said this recipe was Mary Beth Edin's recipes. She was one of Nell's friends whom lived in Sardis.