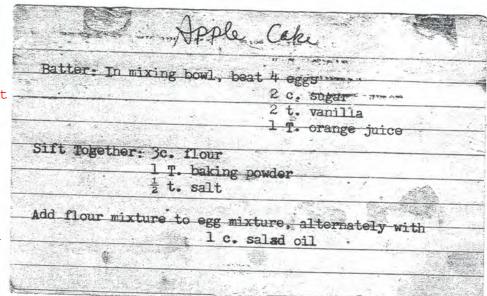
I substituted 3 T. of Triple Sec for the OJ last time (didn't have OJ).

I substitute 1/2 cup applesauce for 1/2 the oil and 1 stick of butter, melted in place of the remaining oil.



1:3 ratio of cinnamon to sugar (1 Tbl cinnamon to 3 Tbl sugar)

Last time out I grated the apples. Worth trying again!

The recipe is NOT kidding! The batter barely covers the apples! And it REALLY DOES NOT MATTER!

Note the two oven temps I used... started at 350F then switched to 330F after about 20-30 minutes (after the cake had risen significantly).

Apple mixture: Mix 17. cinnamon

3 T. sugar (or more to taste)

Add to 7 or 8 peeled and sliced large tart apples.

Let stand.

Add alternate layers of batter mixture ad spiples in a greased tube pan (Batter will not cover apple makes no difference.)

Bake for 1½ hours at 350 degrees.

Hu down to 330 degrees.

This cake got done in about 50 minutes the last time I baked it. So, the suggested baking times can vary greatly.

I also am experimenting with incorporating the grated apples throughout the dough, not just in layers as the recipe suggests.

It doesn't seem to matter if I have fewer apples (I've baked this with as few as 4. Or if I peel the apples or leave the peels on (when I grate them).