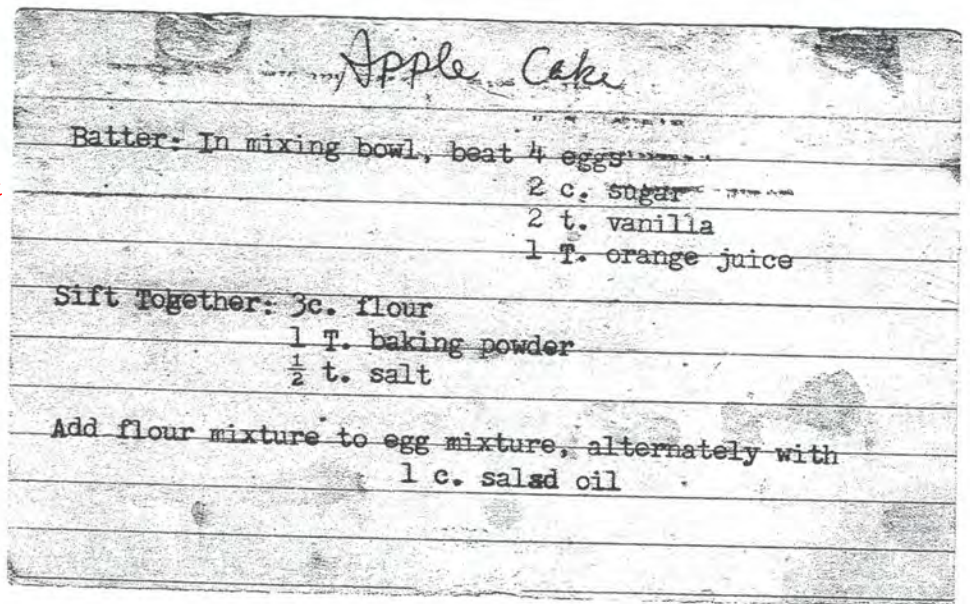


I substituted  
3 T. of Triple  
Sec for the OJ  
last time (didn't  
have OJ).

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



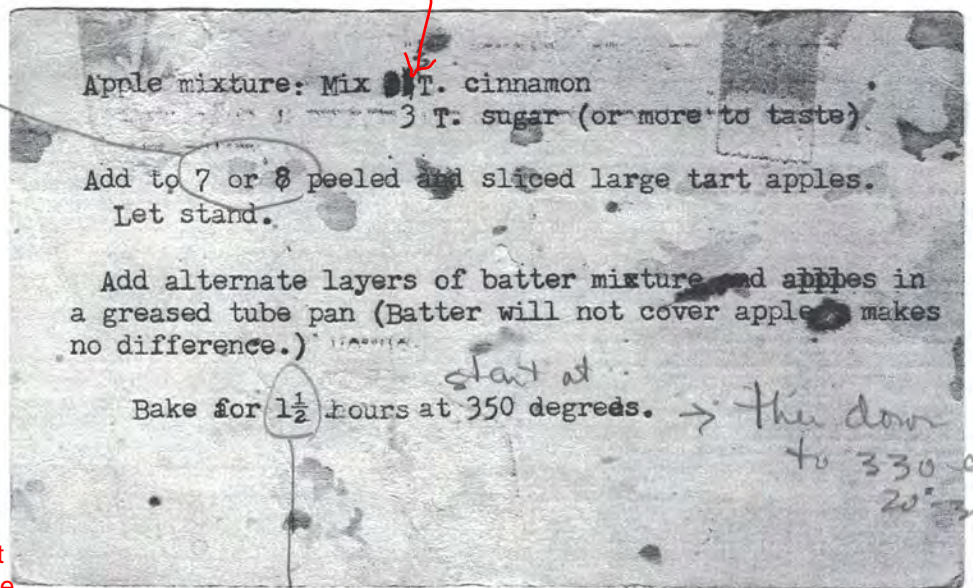
1:3 ratio of cinnamon to sugar (1 Tbl cinnamon to 3 Tbl sugar)

5-6

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).



1 hr 20 min? water carefully

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).