

Cranberry-Apple Walnut Cake

By Beth Manuel

Serves 6

Ingredients

1 $\frac{2}{3}$ cup brown sugar
½ cup vegetable oil
1 tsp cinnamon
½ tsp ground nutmeg
1 tsp salt
½ cup ground walnuts
2 cups flour
1 teaspoon baking soda
1 teaspoon vanilla extract
2 eggs
2 cups chopped apples
12 oz, or 1 bag, of fresh cranberries (can be thawed if frozen)

Instructions

Preheat the oven to 350.

Grease a 9x13 pan.

Cream oil and sugar together.

Add eggs and vanilla, and beat well.

Sift together dry ingredients and add to wet ingredients. Add apples, cranberries, and nuts.

Bake for 35-40 minutes.

Katie's notes: I made this into muffins instead of a cake and they were amazing! It made 12 muffins plus two slightly larger individual ramekin cakes.