

Cinnamon Apple Cake

with Cinnamon Bark essential oil

Servings:12

Cook Time:1 hour

Prep Time:30 min

Difficulty:Easy

Ingredients:

- 1 ½ cups all purpose flour
- 2 ½ tablespoons baking powder
- ¾ cup raw sugar
- ½ cup olive oil
- ½ cup orange juice
- ½ cup walnuts
- 2 small apples, grated
- 1 tablespoon ground cinnamon
- 1 drop Cinnamon Bark oil



Instructions:

1. Preheat oven to 350° F. Lightly coat cake tin with olive oil.
2. Juice orange in bowl and set aside.
3. In a separate bowl, mix together flour, ground cinnamon, and baking powder. Set aside.
4. Grate the apples. Set aside.
5. In a large bowl, add sugar, olive oil, and Cinnamon Bark oil. Mix together using a handheld or free-standing mixer.
6. Add the flour mix and the orange juice to a bowl with sugar and oil alternatively and keep mixing.
7. Add the apples and the walnuts and fold in gently with a spoon until just combined.
8. Pour the mixture into baking dish and bake for 45 minutes (or until a toothpick can be inserted and removed clean). Slice and enjoy.

Tips:

The mixture will look a little dry until after the apples are added. This cake is best right out of the oven, but is good for a week.