**West Virginia Apple Black Walnut Cake**

**4 cups raw apples, chopped coarsely**

**2 cups sugar**

**3 eggs**

**¾ cup vegetable oil**

**2 teaspoons vanilla**

**2 cups sifted all-purpose flour**

**2 teaspoons baking soda**

**1 teaspoon cinnamon**

**½ teaspoon nutmeg**

**1 teaspoon salt**

**1 cup chopped black walnuts**

Combine apples and sugar, let stand. Beat eggs slightly, beat in oil and vanilla. Sift together flour, salt, soda, and spices. Stir in alternatively apple mixture and dry ingredients. Add walnuts. Pour into a greased and floured 9x13x2 pan. Bake at 350 degrees for about an hour or until done.

(Recipe from *More than Beans and Cornbread: Traditional West Virginia Cooking* by Barbara Beury McCallum.)