German Apple Cake

5-6 Medium Winesap apples (or McIntosh or other cooking apple)

Granulated sugar

2 teaspoon cinnamon

3 cups all-purpose flour

1 cup oil

4 extra large eggs

½ cup orange juice

1 tablespoon of baking powder

1 tablespoon vanilla

1 teaspoon salt

Core, peel, and chop the apples. Sprinkle with 5 tablespoons sugar and 2 teaspoons cinnamon, mix and set aside.

Mix 2 cups sugar and all the other ingredients (except the apple mixture) in a large bowl. Pour half of the batter into a greased and floured 9" springform pan. Sprinkle in half of the apple mixture, then pour in the remaining batter. Sprinkle in the rest of the apple mixture.

Bake at 350° degrees for $1\frac{1}{2}$ hours.