Peanut Butter Apple Cake

Adapted from a recipe for "Teddie's Apple Cake" in The Essential New York Times Cookbook

Ingredients

3 c. flour
1 tsp. salt
1 tsp. cinnamon
1 tsp. baking soda
1 1/3 c. + 1 Tbsp. canola oil
2 c. sugar
3 eggs
2 Tbsp. creamy peanut butter
1 tsp. vanilla extract
3 c. peeled, cored, thickly sliced apples (I prefer Fuji)
1/2 c. + 1 Tbsp. peanut butter chips

Directions:

Preheat the oven to 350 degrees. Butter and flour an 8 x 11-inch pan.

In a medium bowl, combine the flour, salt, cinnamon and baking soda. Set aside.

Cream together the oil and the sugar with an electric mixer for 5 minutes. Add the eggs one at a time and beat another minute or so, until the mixture is creamy. Beat in the peanut butter until
combined.

Stir in the dry ingredients (Use a spoon, not the electric mixer.) The batter will be surprisingly thick. Add the vanilla and the apples and stir until combined.

Scrape the batter into the prepared pan. The batter will be thick and hard to get off the spoon. Try to poke most of your apples under the batter, but it's okay if some are visible.

Bake for approximately 1 hour, or until the top of the cake is browned and firm to the touch, and a tester inserted into the cake comes out clean.