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Apple Thyme Cake

Makes 1 loaf.

3/4 cup vegetable oil
1/2 cup white sugar
1/2 cup brown sugar
2 eggs
1 1/2 cup chopped, peeled apples
1 Tablespoon minced lemon peel
1 1/2 cup flour
1 Tablespoon fresh thyme, leaves only
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 teaspoon baking soda
1/4 teaspoon salt

Preheat oven to 350 °F. In a large bowl beat oil with sugars and eggs. Stir in apples and lemon peel. Mix flour with remaining ingredients; then add to apple mixture. Do not over mix. Spray bottom of 9" x 5" loaf pan with oil. Pour in batter and bake at 350° for 55 to 60 minutes.