

VERMONT APPLE CAKE

INGREDIENTS

4 CUPS APPLES, PEELED & FINELY CHOPPED
1/2 CUP ORANGE JUICE, DIVIDED
3 CUPS ALL PURPOSE FLOUR
2 TEASPOONS BAKING POWDER
1/2 TEASPOON KOSHER SALT
1/2 TEASPOON NUTMEG
1/4 CUP MILK
2 1/2 TEASPOONS VANILLA
1/2 CUP UNSALTED BUTTER
1 CUP SUGAR
4 EGGS
2 TABLESPOONS BROWN SUGAR
1/2 CUP CONFECTIONERS' SUGAR
2 TABLESPOONS DARK RUM

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MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN

DETAILS

350°
70 MINUTES

10 INCH TUBE PAN
BUTTERED AND
FLOURED

18 SERVINGS

HERE'S HOW

- 1 COMBINE APPLES WITH 1/4 CUP ORANGE JUICE, SET ASIDE.
- 2 COMBINE FLOUR, BAKING POWDER, SALT AND NUTMEG, SET ASIDE.
- 3 COMBINE MILK, 1/4 CUP ORANGE JUICE AND VANILLA, SET ASIDE.
- 4 USE ELECTRIC MIXER TO COMBINE BUTTER AND SUGAR, BEAT UNTIL FLUFFY, ADD EGGS, BEAT WELL AFTER EACH ADDITION.
- 5 STIR IN 1/3 OF FLOUR MIXTURE TO BUTTER/SUGAR MIXTURE, THEN ADD 1/2 MILK MIXTURE, REPEAT AND FINISH WITH REMAINING FLOUR MIXTURE.
- 6 SPOON HALF OF BATTER INTO PREPARED PAN, TOP WITH HALF OF THE APPLES, ADD REMAINING BATTER AND TOP WITH REMAINING APPLES. SPRINKLE WITH BROWN SUGAR.
- 7 BAKE FOR 70 MINUTES, UNTIL TOOTHPICK INSERTED IN CENTER OF CAKE COMES OUT DRY. COOL IN PAN FOR 10 MINUTES BEFORE TIPPING OUT ONTO A WIRE RACK TO COOL COMPLETELY.
- 8 COMBINE RUM AND CONFECTIONERS' SUGAR, DRIZZLE ON COOLED CAKE.