

# 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

CarolEgbert.com

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.