APPLE CAKE RECIPE

FROM THE KITCHEN OF:
ZAHAVA AND FOOD 52

TITLE: APPLE CAKE

PREP TIME: 45 MIN

COOK TIME: 1 HOUR

INGREDIENTS

FOR THE APPLES:
4 APPLES
1 TABLESPOON LEMON JUICE
2 TABLESPOONS MARGARINE (OR BUTTER)
1 - 2 TABLESPOONS SUGAR

FOR THE CAKE BATTER:
1 CUP FLOUR
3/4 CUP SUGAR
2 EGGS
1/2 CUP CANOLA OIL
1 TEASPOON BAKING POWDER
1 TEASPOON VANILLA
2-3 TABLESPOONS DEMERERA SUGAR (OPTIONAL)

NOTES

FIND THIS RECIPE ONLINE AT:
FOOD52.COM/RECIPES/804-ROSH-HASHANAH-APPLE-CAKE
**APPLE CAKE RECIPE**

**METHOD**

1. **PREHEAT OVEN TO 350° F.** GREASE AND FLOUR A 9-INCH ROUND CAKE PAN OR SPRINGFORM, OR AN 8X8-INCH SQUARE PAN. (IF YOU WANT TO PLATE THIS, USE A SPRINGFORM; OTHERWISE, JUST SERVE IT OUT OF THE PAN.)

2. **PEEL AND CORE THE APPLES,** THEN CUT EACH APPLE INTO ABOUT 12 SLICES. **SPRINKLE WITH LEMON JUICE** (YOU DON'T NEED MUCH - MAYBE A TABLESPOON OR SO FOR 4 APPLES) WHILE THE OTHERS ARE BEING SLICED TO PREVENT BROWNING.

3. **HEAT MARGARINE IN PAN OVER LOW HEAT** AND ADD APPLES AND 1-2 T WHITE SUGAR. **STIR FOR ABOUT 10-15 MINUTES UNTIL APPLES SOFTEN.** SOME OF THE LIQUID WILL SOAK INTO THE APPLES, BUT IF TOO MUCH OF IT STARTS TO EVAPORATE, THEN TURN THE HEAT DOWN.

4. **WHILE THE APPLES ARE ON THE STOVE TOP,** MIX TOGETHER THE REMAINING INGREDIENTS (EXCEPT FOR THE DEMERARA SUGAR) -- FLOUR, SUGAR (THE 3/4 C), EGGS, OIL, BAKING POWDER, AND VANILLA. **NO MIXER IS REQUIRED** - YOU CAN JUST MIX EVERYTHING BY HAND EVEN THOUGH THE BATTER IS QUITE THICK.


6. **SPRINKLE THE CAKE WITH DEMERARA SUGAR** IF YOU’D LIKE AND BAKE FOR 1 HOUR. **AS IT BAKES,** THE HIGH EGG CONTENT CAUSES THE CAKE TO RISE UP AS THE HEAVIER FRUIT SINKS SLIGHTLY AND THE DEMERARA SUGAR HELPS CREATE A CRACKLY CRUNCHY CRUST THAT CARAMELIZES SLIGHTLY AT THE EDGES AND WHERE THE FRUIT JUICES POOL.

7. **COOL IN PAN AND SERVE.**