

APPLE CAKE

I really love this cake! Through all my years of eating dessert, this ranks in my top three. It is rustic, simple, not too sweet, not too rich, and quick to prepare. The danger, however, is that one (I) can really eat half of this cake all at once!

INGREDIENTS

Set 1

5 large eggs
½ c. sugar
½ t. vanilla
¾ c. unsalted butter, softened

Set 2

1 ¾ c. all-purpose flour (*plus ¼ cup flour for the cake pan*)
1 t. baking powder

Set 3

½ c. chopped walnuts (*plus a few walnut halves to decorate the top of cake*)
3-4 apples
juice of half a lemon

Tools: 2 medium bowls, electric beater, Crisco, 8 inch round pan, napkin, cake plate

DIRECTIONS

Preheat oven to 350 degrees.

1. Prepare apples. In a medium bowl, mix the juice from half a lemon with three cups ice-cold water. This will prevent the apples from turning brown.
2. Peel each apple. Slice into ½ inch thickness, discarding the core.
3. Place slices into the ice-cold water. Set aside.
4. Using a napkin, grease the cake pan with Crisco.
5. Sprinkle ¼ cup flour into pan. Turn pan to coat it entirely with flour. Shake out excess flour.
6. In the other bowl, beat together the 5 eggs, ½ cup sugar, and the ½ t. vanilla.
7. Add the ¾ cup butter to the egg mixture and beat till very well combined.
8. Add 1 ¾ cup flour, 1 teaspoon baking powder, and walnuts to the wet mixture.
9. Beat all together till well mixed.
10. Spread half of the prepared batter into the cake pan. Arrange apple slices over the batter (saving four slices to decorate the top).
11. Spread the rest of the batter over the apples.
12. Decorate the top of the cake with the remaining apple slices and walnut halves.
13. Bake for 30 to 40 minutes or till toothpick inserted in center comes out clean.
14. Allow cake to cool for 10 minutes.
15. Remove cake from pan.
16. Cake is ready to serve hot.

I love this cake cold!!

Recipe from REMEMBER GUAM by Paula Quinene of PaulaQ.com.