

APPLE & RUM CAKE



Moderate



60 minutes



Dessert



4-6 Servings

INGREDIENTS

4 cox apples
1 cup plain flour
1 teaspoons baking powder
1/4 teaspoon salt
8 tablespoons butter, softened
3/4 cup + 1 1/2 tablespoons granulated sugar
2 large eggs
1 teaspoon vanilla extract
1/4 cup dark rum
knob butter to grease the pan



COOKING STEPS

Preheat the oven to 350 F and prepare a 9 inch spring form or cake pan by lining it with parchment paper and butter and then set it aside.

Peel the apples next and cut them into 1/2 inch dices, then set aside. In a medium dish, sift flour, baking powder and salt and set aside. In a large dish, beat butter and 3/4 cup sugar, using medium-high speed, until it becomes light and fluffy, then add eggs and beat until well combined.

Next, beat in vanilla and rum, change the speed to low and beat in a 1/4 of flour mixture until just incorporated. Continue adding the same amount of the flour mixture until you use it all up, beating all the time. Fold in the apples and pour the batter in the pan that has already been prepared, spreading it evenly. Sprinkle 1 1/2 tablespoon granulated sugar and bake for 40 minutes or until the top becomes golden brown or the toothpick comes out clean or with a few crumbs on it.

When the cake is done, take it out of the oven and leave in the pan for a few minutes to cool, then transfer, carefully on the cake plate and sprinkle with powdered sugar. Serve with vanilla or cinnamon ice cream, or with whipped cream.

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