

Apple Snacking Spice Cake

Adapted from "Flour" by Joanne Chang (from foodgal.com)



Servings: 10

I used a 10-inch springform pan, which worked perfectly. The cake takes several hours to cool so do make it several hours ahead of serving. It could be served still slightly warm, but it will be harder to get it onto a serving plate when it's warm. For this adaptation of the original recipe I added more spices (doubled them) and reduced the sugar some as I thought the original version was too sweet. I made it once with walnuts and once with pecans - both are good. Do toast which ever nuts you decide to use.

1 cup all-purpose flour
3/4 cup cake flour
1 1/2 teaspoons baking soda
1/2 teaspoon kosher salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1 1/4 cups granulated sugar
3/4 cup unsalted butter, at room temperature
2 eggs
4 cups Granny Smith apples, peeled, cored and finely chopped (2 to 3 apples)
1/2 cup golden raisins (or dried mulberries)
1 cup pecan halves, toasted and chopped
Confectioners' sugar for dusting

Desserts

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

1. Position a rack in the center of the oven, and heat the oven to 350 degrees. Butter and flour a 10-inch round cake pan.
2. In the bowl of a stand mixer, sift together the all-purpose flour, cake flour, baking soda, salt, cinnamon, ginger, and cloves. (Or, sift together in a medium bowl if using a handheld mixer.) Fit the mixer with the paddle attachment. Add granulated sugar and butter to the flour mixture and beat on low to medium speed for about 1 minute, or until butter is fully incorporated into the dry ingredients. Stop the mixer several times to scrape the paddle and the sides of the bowl to make sure all of the butter is mixed in. Add eggs and mix on low speed for 10 to 15 seconds, or until fully incorporated. Then, turn the mixer to medium-high speed and beat for about 1 minute, or until batter is light and fluffy.
3. Using a rubber spatula, fold in the apples, raisins and pecans. The batter will be very stiff and thick. It will look like too many apples and not enough batter, but that's okay. Scrape all of the batter into the prepared pan, then spread it evenly to fill the pan.
4. Bake for about 1 hour and 15 minutes, or until the cake feels firm when you press it in the middle and the top is dark golden brown. Let the cake cool completely in the pan on a wire rack.
5. Invert the cake onto a serving plate, lifting away the pan, and then invert the cake again so it is right-side up. Slice and plate, then dust the slices with confectioners' sugar.
6. The cake can be stored in an airtight container at room temperature for up to 3 days. Or, it can be well wrapped in plastic wrap and frozen for up to 2 weeks; thaw overnight at room temperature for serving.

Per Serving (excluding unknown items): 426 Calories; 22g Fat (45.9% calories from fat); 5g Protein; 55g Carbohydrate; 2g Dietary Fiber; 80mg Cholesterol; 301mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1 Fruit; 4 Fat; 1 1/2 Other Carbohydrates.