

Rum Raisin Apple Cake

Author: Adapted from *Simply Sensational Desserts* by Francois Payard

Source: [alpineberry blog](#)

*Carolyn T's
Main Cookbook*

Servings: 8



Cake:

1/2 cup golden raisins

1/4 cup dark rum (60 ml) such as Myers brand

1 cup all-purpose flour

3/4 teaspoon baking powder

8 tablespoons unsalted butter (1 stick/113 grams/4 ounces) softened

1 cup confectioner's sugar

3 large eggs

1 teaspoon vanilla extract

1 pound apples, peeled, cored and diced (juicy varieties work best like Rome or Fuji apples)

Glaze:

1/4 cup apricot preserves

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 349 Calories; 14g Fat (36.3% calories from fat); 5g Protein; 50g Carbohydrate; 2g Dietary Fiber; 111mg Cholesterol; 79mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1 Fruit; 2 1/2 Fat; 1 1/2 Other Carbohydrates.

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1. Preheat the oven to 325 F. Butter an 8 1/2 x 4 1/2 x 2 1/2 inch loaf pan. Dust the pan with flour, tapping out the excess flour. (I used a teflon coated loaf pan.)
2. Bring a small pan of water to a boil, add the raisins, and boil 1 minute. Drain and repeat the process. Drain the raisins well a second time and place in a small bowl. Add the rum to the warm raisins and stir. Set aside.
3. Sift together the flour and baking powder. Set aside.
4. In the bowl of a stand mixer fitted with the paddle attachment, mix together the butter and confectioner's sugar on medium speed. Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract. Scrape down the side of the bowl with a rubber spatula. (The batter will be a bit odd looking - it doesn't homogenize as well as some.)
5. Mix in the raisins and any rum that did not get absorbed by the raisins. Add the dry ingredients and mix on low speed until blended. Mix in the diced apples.
6. Spoon the batter into your prepared pan and smooth into an even layer.
7. Bake the cake at 325F for 60-65 minutes, until the top is golden brown and a toothpick inserted in the center comes out clean. Cool the cake in the pan on a cooling rack for 15 minutes. Unmold the cake and turn it right side up. The cake could still be quite hot.
8. Make the glaze. Place the apricot preserves in a small heatproof, microwavable bowl. Microwave on high power for 20-30 seconds, until just bubbling. Push the warmed preserves through a fine meshed sieve. Gently brush the apricot glaze over the top of the hot cake. Allow the cake to cool completely before cutting it into slices or squares.