Cajun Apple Cake with Brandy Drizzle

Katherine Emmenegger, chef at Great News, San Diego (March 2011)



A good, comforting apple cake with brandy

CAKE:

1 teaspoon salt

1 teaspoon baking soda

3 cups all-purpose flour

3 large eggs, beaten

1 1/2 cups vegetable oil

2 cups sugar

4 teaspoons brandy, or praline liqueur or bourbon

1 teaspoon vanilla extract

3 cups Granny Smith apples, small diced (dropped into lightly salted water and drain on paper towels when ready to use them)

1 cup pecans, toasted

BRANDY DRIZZLE:

4 ounces unsalted butter

1 cup dark brown sugar

1/4 cup whole milk

3 tablespoons brandy, or praline liqueur or bourbon

1 teaspoon vanilla extract

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

Servings: 12

The cake can be made in a bundt cake pan also (might require slightly longer baking time). You can also halve the recipe and bake it in a 9-inch round cake pan. The recipe also can be doubled if you're serving a crowd; just divide the doubled batter into two pans. Katherine Emmenegger says this cake is even better the second day.

1. CAKE: Preheat oven to 325°. Prepare a 9x13 cake pan with a light coating of Baker's Joy (or butter and flour the pan).
2. In a large bowl sift the salt, baking soda and flour together.
3. In another bowl combine the eggs, oil, sugar, liqueur and vanilla; add to the flour mixture and combine.
4. Add the apples and pecans. Stir to combine. This makes a very thick batter.
5. Pour the batter into the prepared pan. Lightly bang the cake pan on your countertop twice, to burst any air bubbles in the batter. If using a glass or ceramic cake pan, do this carefully!
6. Bake for 45 minutes, but start checking the cake at 30 minutes and every 5 minutes thereafter, until a toothpick comes out clean when inserted in the center of the cake.
7. Set on a rack and allow to cool to room temperature, then top with brandy drizzle and serve.
8. BRANDY DRIZZLE: In a saucepan over medium heat combine the butter, sugar and milk. Bring to a boil, stirring to dissolve the sugar. Add the brandy and vanilla extract and allow to cool to room temperature. DO NOT refrigerate the cake.

Per Serving (excluding unknown items): 729 Calories; 43g Fat (52.7% calories from fat); 6g Protein; 80g Carbohydrate; 2g Dietary Fiber; 74mg Cholesterol; 312mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 8 1/2 Fat; 3 1/2 Other Carbohydrates.