

New England Apple Cider Cake

Serves 9

Ingredients

For the Cake

1 cup apple cider
2 cups Granny Smith apples (3 large or 4 small apples)
1 whole lemon
¼ cup softened butter (4 tablespoons or half a stick)
1 cup granulated sugar
2 eggs
2 cups flour
1 ½ teaspoons baking powder
½ teaspoon baking soda
¼ teaspoon salt
½ cup heavy cream
Enough vegetable shortening to grease a 9x9-inch baking pan
1 teaspoon cinnamon
3 tablespoons granulated sugar

For the Glaze

1 cup apple cider
1 cup confectioners' sugar
1-2 tablespoons heavy cream or milk
Vanilla Ice Cream, optional for serving

Place the first cup of apple cider on the stove and bring to a boil and boil until reduced to ¼ cup. Set aside to cool.

Core and peel the apples and then cut each into 16 slices (fewer slices if using smaller apples). Have a bowl of water that has a whole lemon squeezed into it. Place apples into water and then onto a plate to dry and set aside. This will keep them from turning brown.

Preheat oven to 350 degrees.

In the bowl of a stand mixer with paddle attachment, beat butter and sugar until well mixed. With the mixer running, add one egg at a time beating until smooth. Scrap sides and beat until light and fluffy, about three minutes.

In a medium bowl, sift flour, baking powder, baking soda and salt.

Measure out cream and add cooled reduced cider to cream.

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With the mixer on low, alternate adding the flour mixture and the cream/cider mixture until well combined. Scrape sides and mix until smooth.

Grease a 9X9 inch square pan liberally with vegetable shortening and pour in the batter. Arrange the apples, outer edges up into the top of the batter.

In a small bowl or cup, mix the sugar with cinnamon and sprinkle over the top of the cake and place in the oven for 50-60 minutes or until a toothpick inserted into center comes out clean.

While the cake is baking, make the glaze.

Place the second cup of apple cider on the stove as before only reduce down to two tablespoons. Watch it that it doesn't evaporate too far.

Place the confectioners' sugar in a small bowl and add the reduced cider along with one tablespoon of milk or cream and stir. Add the last tablespoon of milk or cream a little at a time until desired consistency. It should be thick but runny enough to drizzle off the end of a spoon.

When the cake comes out of the oven, cool to room temperature and cut into nine squares. Drizzle the glaze over each portion letting it run down the sides and serve. Serve with vanilla ice cream if desired.

Credit: afamilyfeast.com