

Apple Cake with Maple Frosting

from "The Cake Book" by Trish Boyle

1 ½ c. all-purpose flour
1 tsp. baking powder
1 tsp. ground cinnamon
¼ tsp. ground cloves
¼ tsp. ground ginger
¼ tsp. baking soda
¼ tsp. salt
½ c. unsalted butter, softened
1 c. firmly packed brown sugar
2 eggs
⅔ c. buttermilk
2 c. peeled and chopped Granny Smith apples (about 2 apples) *
½ c. coarsely chopped apples

*I used Honeycrisp

Directions:

Preheat oven 350

Grease bottom and sides of 9" cake pan, line bottom with parchment paper.

In medium bowl whisk dry ingredients together, set aside.

In the bowl of an electric mixer beat butter until creamy. Gradually add the sugar and beat at medium-high speed for about two minutes until light and creamy. Add the vanilla and eggs, one at a time. Beat well after each addition, scrapping down sides of bowl as needed. Reduce speed to low and add flour mixture in three additions, alternating with buttermilk, in two additions. With each addition blend until just incorporated. Remove bowl from mixer and stir in chopped apples and walnuts.

Pour mixture into poured pan, smooth top. Bake cake for 25-30 minutes or until cake tester comes out clean. Cool cake completely, then top with frosting.