

Mama's Fresh Apple Cake

From the Kitchen of [Deep South Dish](#)

Ingredients

- 2 large apples, peeled, cored and chopped (about 3-1/2 cups)
- 1 cup granulated sugar
- 1/2 cup vegetable shortening (like Crisco)
- 2 large eggs
- 1-1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 1 teaspoon cinnamon
- 3/4 teaspoon ground cloves
- 1/2 cup cold fresh coffee (or substitute water)
- 1 cup golden raisins
- 1 cup chopped walnuts or pecans

Instructions

1. Preheat oven to 350 degrees F. Butter and flour or spray a 10-inch tube pan with non-stick cooking spray containing flour (like Baker's Joy); set aside.
2. Combine the apples and sugar; set aside for 15 minutes to macerate.
3. Cream the shortening, add 1/2 cup of the sugar and cream.
4. Add the eggs one at a time; beat in well.
5. Whisk together all of the dry ingredients.
6. Add the flour mixture to the creamed shortening and eggs, alternating with the coffee or water, ending with the flour, blending well and stopping to scrape down sides of mixer bowl.
7. Mix on medium low speed for 3 minutes until fluffy. Don't overbeat.
8. Toss the raisins and nuts very lightly with a teaspoon additional flour.
9. Add the apples, raisins and nuts to batter and gently fold in.
10. Pour into the prepared tube pan and lightly spread out.
11. Bake at 350 degrees F for about 1 hour or until toothpicks inserted into the middle come out clean. Allow to cool in the pan on a wire rack.
12. Once cooled, run a knife carefully around the outside edges of cake and the tube and then gently push the bottom of the tube pan in to separate the insert.
13. Invert over a plate, loosen cake from pan bottom and placing another plate on the bottom, invert again, so that the cake is back right side up.

Notes

If you have time, toss the cubed apple with the sugar, cover and refrigerate to allow them to macerate overnight, the night before you plan to make this cake. It's not a necessary step, but it helps to soften the apples, releases the juices and enhances the sweetness. Mama added 1/2 cup of fresh cold, mild coffee in her cake, but it does leave a distinct coffee taste. I actually prefer her cake without the coffee and it is excellent without it. I use White Lily flour. Tossing the raisins and nuts in a bit of flour helps to keep them suspended throughout the cake rather than all falling to the bottom.

A Little Lagniappe

Although not a part of my Mama's original recipe, I thought that a little drizzle of that [Whiskey Sauce](#) from [my bread pudding](#) would be delicious on this cake. That is what is pictured on the site post and gotta say, it certainly is. This powdered sugar glaze, butter pecan glaze or caramel sauce are all great options too.

Powdered Sugar Glaze

1-1/4 cups of powdered sugar, sifted
1/4 teaspoon of pure vanilla extract
2 to 3 tablespoons of milk

Whisk powdered sugar to remove lumps; add vanilla and whisk in 2 tablespoons of milk, adding the final tablespoon as needed to reach desired consistency.

Butter Pecan Glaze

1/4 cup of butter
1/2 cup of pecans
3/4 cup of packed brown sugar
1/4 cup of heavy cream
1/4 cup of corn syrup

Melt butter; add pecans & cook over medium heat about 1 minute. Add in the brown sugar, cream and corn syrup and bring to a boil, boiling for about 2 minutes, stirring constantly. Cool until thickened and drizzle over the cake. Reserve some to drizzle over individual slices if desired.

Caramel Dessert Sauce

1/4 cup (1/2 stick) unsalted butter
1 cup light brown sugar, *packed*
1/2 cup half and half or heavy cream
1 teaspoon light corn syrup
Pinch of salt
1 teaspoon pure vanilla extract

Melt butter in a saucepan. Stir in brown sugar, half and half or heavy cream, corn syrup and a pinch of salt. Bring to a light boil, then reduce to simmer and allow to cook, stirring often with a wooden spoon, until mixture thickens, about 6 minutes. Remove from heat and stir in 1 teaspoon pure vanilla extract. Set aside to cool, then store in refrigerator.