

Week of Menus

Apple Cake with Brown Sugar Glaze

Adapted from Nancie McDermott's *Southern Cakes: Sweet and Irresistible Recipes*

Serves 16 to 24

Ingredients

Cake

3 cups all purpose flour
2 cups sugar
1 tablespoon ground cinnamon
1 teaspoon baking soda
1 teaspoon salt
4 eggs
1 cup canola oil
2 teaspoons vanilla
3 cups chopped apples

Brown Sugar Glaze

1 cup packed light brown sugar
6 Tablespoons butter
1 teaspoon vanilla
2 Tablespoons heavy cream

Cake Method

Preheat oven to 350°F. Grease a 9x13-inch pan and set aside. In a medium bowl, combine the flour, sugar, baking soda, salt and cinnamon. In a large bowl, beat the eggs until light and foamy. Add the oil and vanilla and mix well.

Stir in the flour mixture with a spoon and continue stirring the batter until the flour disappears. Add the apples; mix well. Pour the batter into prepared pan and bake for 40-45 minutes, or until a toothpick inserted in the center comes out clean. Set the cake on a wire rack to cool.

While the cake is still hot, prepare the glaze. Combine the brown sugar, butter, vanilla, and heavy cream in a medium saucepan. Cook over medium heat, stirring often, until the mixture comes to a gentle boil. Continue cooking for 3 minutes. Spoon the hot glaze over the still warm cake. Let the glazed cake cool completely before serving.