



Cinnamon Apple Mystery Cake

Discover what makes this cake so special

2-1/4 cups all-purpose flour
1 Tablespoon baking powder
1 teaspoon salt
1/2 cup vegetable shortening
1-1/3 cups granulated sugar
1/2 Tablespoon vanilla
2 eggs

1 cup apple cider

Cinnamon Sauce:

3/4 cup apple cider
1/3 cup cinnamon candies

Sweet Whipped Cream:

1 cup whipping or heavy cream
1/4 cup confectioners' sugar

Garnish with sprinkle of cinnamon, apple slices, and mint leaves as desired

Preheat oven to 350 degrees F. Oil spray 13x9-inch baking pan; line with parchment paper; spray with oil spray to coat. Set aside.

Sift together flour, baking powder, and salt; set aside.

In mixing bowl, cream vegetable shortening, sugar; and vanilla; add eggs one at a time, beating until smooth. Slowly add dry ingredients alternately with apple cider, beginning and ending with dry ingredients.

Spoon dough evenly into prepared baking pan; bake in preheated 350-degree F oven for about 30 minutes or tests done with an inserted clean toothpick. Remove from oven; cool about 15 minutes.

Prepare Cinnamon Sauce: In a medium sized saucepan, place apple cider and cinnamon candies; bring to a boil; slow boil about 7 to 9 minutes, or until candy melts, changes color, and starts to thicken. Stir frequently.

Prick the top of the baked cake with long pronged fork; slowly spoon sauce over cake; let sauce soak into the cake. Set aside to cool completely. Loosen sides of cake before removing from pan. Carefully remove cake from pan before frosting.

Prepare Sweet Whipped Cream: Beat cold whipping cream in mixing bowl with confectioners' sugar until cream thickens.

Spread whipped cream over the cooled cake; place cake in refrigerator until serving. With a sharp knife, cut cake into serving slices; clean knife after each cut for cleaner cuts. Yield: 12 to 16 dessert cake slices

Garnish: Sprinkle whipped cream cake lightly with ground cinnamon; if desired garnish cake slices with several apple slices and mint leaves.

Cook's Note: To keep the cinnamon topping smooth, I placed a piece of parchment paper over the top of cake before removing from pan; then removed the parchment and frosted the cake.

About the Recipe: Don't you just love a mystery? When you see this cake, you can't figure out how it's made. It has a light vanilla flavor and very

mild cinnamon taste. You might expect it to be very spicy, but it isn't. The light pink color brightens the cake with color like a candied cinnamon apple.