



Figure 1 - Photo Ty Mecham - Photo Courtesy Tara Teaspoon Bench

Apple Pudding Cake with Butter Sauce
Rich cake similar to dense steamed puddings

2 cups (256 g) all-purpose flour
1 cup (4-1/2 oz.) chopped pecans
1/2 teaspoon nutmeg
2 teaspoons ground cinnamon
2 teaspoons baking soda
1 teaspoon fine salt
4 cups grated apples (3 or 4 cored apples)
1/2 cup unsalted butter, softened, plus more for pan
2 cups granulated sugar, plus more for pan
2 large eggs

Butter Sauce

3/4 cup (1-1/2 sticks) unsalted butter
3 cups granulated sugar
1-1/2 cups (12-ounce can) evaporated milk
4 teaspoons vanilla extract
1/8 teaspoon nutmeg

For the Cake:

1. Heat oven to 350 degrees F. Brush a 10-12 cup Bundt pan generously with extra butter. Sprinkle pan with extra sugar, then tap out excess. Set pan aside.
2. Stir together flour, pecans, nutmeg, cinnamon, baking soda and salt. Set aside.
3. In a food processor or with a box grater, shred apples with the skin on. You should have 4 cups grated apple.
4. In a mixer, cream together butter and sugar with the paddle attachment. Add eggs and beat until mixture is fluffy. Stir in apples (and any juice they produce) and flour mixture until completely combined. Spoon batter into prepared pan and smooth top.
5. Bake until a cake tester inserted into the center of the cake comes out clean and cake pulls slightly away from the sides of the pan, about 1 hour 10 minutes. Tent cake with foil for the last half hour of baking to prevent overbrowning.
6. Let cool on a wire rack, about 20 minutes then invert onto a cooling rack to remove from pan. Let cool completely.
7. For the butter sauce. In a saucepan, over medium low heat, simmer all butter sauce ingredients, stirring for 12 minutes. Remove from heat and cool slightly. Sauce will thicken as it cools. Serve the sauce warm over slices of cake or serve sauce on the side and let guests add a generous amount of warm sauce to each slice of cake.
8. Garnish with apple crisps, if desired.

Serves: 12 to 14 Hands-on-Time: 45 minutes Total Time: 2 hours 55 minutes

Notes from Tara Teaspoon:

1. The cake and sauce can be made a day in advance. Allow both to cool completely before storing. Cover cake with plastic wrap and store at room temperature. Refrigerate butter sauce and reheat in microwave or saucepan to serve.
2. I make this cake in a fun tube pan for the wow factor at the holidays, but it bakes perfectly in a 9x13 inch cake pan. Bake about 35 minutes.

Apple Crisps

2 apples

Confectioners' sugar for dusting

1. Heat oven to 250 degrees Thinly slice apples using a mandoline. Place on a baking sheet lined with parchment or a silpat liner.
2. Use a sieve to lightly dust both sides of each slice with confectioners' sugar.
3. Bake one to two hours, turning apples over once during baking. To test doneness, remove one slice and let it cool. It will be crispy when cooled and the apples will be done.
4. Remove from oven and quickly transfer apples to a wire rack; let cool.

Recipe from: Tara Teaspoon Tara Bench, *Delicious Gatherings*, pp.213 and 214.
Shadow Mountain Publishing.

For the Recipe: This cake is subtly spiced and full of the tart and sweet taste of apples, plus crunchy pecans. For an extra special touch, top or serve the cake with Apple Crisps. The sauce is so delicious and makes each bite of the cake extra divine.