

## *Salt and Serenity*

### **Apple Cake**

I learned how to make this cake from Dinah Koo when I worked at her gourmet take out food shop Dinah's Cupboard, in Toronto.. This was a staple at the shop and it was my job to make this cake everyday for the entire year that I worked there. We baked it in a 9 x 13 rectangular pan but I thought it would be more festive in a Bundt pan. You could also bake it in mini Bundt pans. It makes enough batter for 10 mini cakes. See directions for mini-cakes in note below.

3 Granny Smith apples or Honey Crisp, peeled and cored  
5 tablespoons granulated sugar  
5 teaspoons ground cinnamon  
1 cup vegetable oil or coconut oil (not virgin)  
4 eggs  
1 teaspoon orange zest  
¼ cup orange juice  
1 tablespoon vanilla extract  
3 cups all-purpose flour  
1 tablespoon baking powder  
1 teaspoon salt  
2 cups sugar

For caramel glaze:

½ cup unsalted butter  
½ cup brown sugar  
¼ cup whipping cream

1. Preheat oven to 375 degrees F. Generously spray a Bundt pan with nonstick cooking spray. Set aside.
2. Cut each apple into 12 wedges and combine with 5 tablespoons of sugar and cinnamon in a small bowl.
3. In a large mixing bowl, beat together the oil, eggs, orange zest, juice and vanilla.

4. Sift together flour, baking powder, salt and sugar. Add all at once to the oil and egg mixture and stir lightly with a rubber spatula, just until blended. This is a very thick batter.
5. Spread 1/3 of the batter into the Bundt pan. Arrange ½ the apple wedges on the batter. Spread ½ of the remaining batter over the apples. Arrange the rest of the apples over the second layer of batter. Spread the remaining batter over the apples and sprinkle excess sugar and cinnamon from the apples over the top of the cake. Bake for about 55 to 65 minutes, until a wooden skewer inserted into the middle of the cake comes out clean.
6. Combine butter, brown sugar and whipping cream in a small saucepan to make glaze. Bring to a boil over medium heat and stir until melted and smooth. While cake is still hot, make holes with the blunt end of a wooden skewer all over the cake and pour on the warm glaze. Let cake cool, in the pan, on a rack. **Do not remove from pan until totally cool.**

**Note: If you are making mini cakes, cut apples into a half inch dice, instead of wedges. When layering, spread half the batter on the bottom of the mini pans. Top with all the diced cinnamon sugar apples, and then cover with remaining half of the batter. All other instructions are the same.**