

# THE CULINARY

Playground



## Apple Cake with Brown Sugar Frosting

4 tablespoons butter, softened

$\frac{3}{4}$  cup granulated sugar

1 large egg

1  $\frac{1}{8}$  cup All-Purpose Flour, spooned and leveled

$\frac{1}{2}$  teaspoon baking soda

$\frac{1}{4}$  teaspoon salt

$\frac{1}{2}$  and  $\frac{1}{8}$  teaspoons Apple Pie Spice

2 cups (about 2 medium apples) peeled and grated

*(combination of tart and slightly sweet apples like Granny Smith and Gala work well)*

1 cup diced toasted walnuts or pecans (optional)

### FROSTING

3 tablespoons unsalted butter

$\frac{1}{3}$  cup brown sugar

$\frac{1}{8}$  teaspoon salt

2 tablespoons milk

1 cup confectioners' sugar

$\frac{1}{2}$  teaspoon vanilla extract

Preheat the oven to 325°F. Grease and flour a 8” round pan.

CAKE: Cream together butter and sugar with an electric mixer for 5 minutes. Beat in egg.

Add flour, baking soda, salt and spice and beat just until flour disappears. Add the apples and nuts (if using), and stir until apples are well distributed, scraping down sides as you stir.

Spread the batter in the prepared pan with a rubber spatula.

Bake the cake for 35-40 minutes, or until a cake tester or toothpick inserted into the center comes out clean, or with just a few wet crumbs clinging to it.

Remove the cake from the oven and place it on a rack to cool completely;

don't remove the cake from the pan.

FROSTING: Melt the butter in a small pan over medium heat until it turns slightly brown and smells nutty.

Stir in the brown sugar and salt and cook, stirring, until the sugar melts.

Add the milk, bring to a boil then turn off heat.

Let cool, then stir in the confectioners' sugar and vanilla. Stir well; if the mixture appears too thin, add more confectioners' sugar. Spread on the cake while frosting is still warm.