



## Apple Cake with Brown Sugar Frosting

2 1/3 cups All-Purpose Flour

1 2/3 cups granulated sugar

2 teaspoons baking soda

3/4 teaspoon salt

1 1/2 teaspoons Apple Pie Spice or 1 teaspoon ground cinnamon + 1/4 teaspoon each ground ginger  
and ground nutmeg

2 large eggs

1/2 cup (8 tablespoons) unsalted butter, softened

4 cups peeled, cored, chopped apple, about 1 1/3 pounds whole apples (combination of tart and  
slightly sweet apples like Granny Smith and Gala work well)

1 cup diced toasted walnuts or pecans (optional)

### FROSTING

7 tablespoons unsalted butter

2/3 cup brown sugar

1/4 teaspoon salt

1/4 cup milk

2 1/4 cups confectioners' sugar

3/4 teaspoon vanilla extract or 1/4 teaspoon vanilla-butternut flavor

Preheat the oven to 325°F. Grease and flour a 9" x 13" pan.

CAKE: Mix all of the ingredients except the apples and nuts (if using) in a large bowl.

Beat with electric beater until well combined and a soft dough has formed.

Add the apples and nuts, and mix until the apples release some of their juice and the mixture thins a bit, somewhere between cookie dough and brownie batter in consistency.

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

Bake the cake for 45 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. Stir in the brown sugar and salt and cook, stirring, until the sugar melts.

Add the milk, bring to a boil, and pour into a mixing bowl to cool for 10 minutes.

After 10 minutes, stir in the confectioners' sugar and vanilla. Beat well; if the mixture appears too thin, add more confectioners' sugar. Spread on the cake while frosting is still warm.

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