



RECIPE

Appalachian Apple Stack Cake

Prepare the filling (*makes 3 1/3 cups*)

whisk together 1/2 teaspoon salt + 1 teaspoon sugar – set aside
coarsely chop 4 cups dried apples into 1/4 to 1/2 inch pieces – set aside
add 3/4 cup packed light brown sugar, 1 tablespoon molasses, 1 teaspoon cinnamon, and 1/2 teaspoon nutmeg to the salt and sugar mixture. Stir until combined and the molasses is incorporated.

place apples and sugar mixture in medium Dutch oven, add water to cover (approximately 4 cups). Bring to a boil over medium-high heat, reduce and simmer. Stir occasionally until apples are jammy, tender, and dark brown. Add remaining water as needed.

once apples are cooked to desired consistency, add 1 tablespoon apple cider vinegar. Remove from heat and mash apples for an apple butter consistency – set aside.

Make the cake(s) (*5 to 9 layers 1/8 to 1/4 inch thick*)

preheat oven to 350 degrees F, grease three 9-inch round cake pans
whisk together 5 cups all-purpose flour, 1/2 cup sugar, 1 teaspoon baking soda, 1 teaspoon baking powder, 1/2 teaspoon salt, and 1/2 teaspoon cinnamon.
whisk together 1 cup whole buttermilk, 1/2 cup molasses, and 1 large egg until fully incorporated – set aside
add 1/3 cup + 2 tablespoons of vegetable shortening to flour mixture. Use a fork to press it together until no chunks remain and the mixture resembles sand.
drizzle buttermilk mixture over flour mixture and fold until fully combined to resemble cookie dough
turn the dough out onto a lightly floured surface and divide into 5 to 9 equal pieces (depending on how thick/thin you want your cakes and how many layers you desire). Form into balls and cover.
gently press 1 dough piece into each of the greased cake pans – be sure to meet the edges. Keep remaining dough balls covered.
bake cakes on center oven rack until centers bounce back when gently pressed (12 - 15 minutes).
repeat until all cake balls/layers are cooked.

Assemble the cake (*decorate with confectioners sugar before serving*)

turn one cake layer onto a cake plate.
evenly spread roughly 1/2 to 3/4 cup of apple mixture on top of the cake layer
continue to layer cake in this way
wrap constructed cake in two layers of plastic wrap tightly – be mindful not to tug or shift the cake layers – set aside in a cool place for at least 2, and up to 7, days before serving (you can refrigerate for longer storage)

INGREDIENTS

For the Filling:

- 1/2 teaspoon fine salt
- 1 tsp granulated sugar
- 4 cups packed dried apples
- 3/4 cup packed light brown sugar
- 1 tbs molasses
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 6 cups water, divided
- 1 TBS apple cider vinegar

For the Cake

- Cooking spray
- 5 cups all-purpose flour
- 1/2 cup granulated sugar
- 1 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp ground cinnamon
- 1 cup whole buttermilk, room temperature
- 1/2 cup molasses
- 1 large egg, room temperature
- 1/3 cup plus 2 TBS vegetable shortening
- Confectioners sugar to top