

# Fresh Apple Butter Cake

**Yield:** 8-12 Servings

## **Equipment:**

10-inch Tube Pan  
Stand mixer with paddle attachment  
Sauce pan  
Spatula

## **Ingredients:**

1 cup - Butter or margarine  
2 cups – Sugar  
3 – Eggs  
3 cups – Flour  
1 ½ tsp - Baking soda  
½ tsp – Salt  
1 tsp – Cinnamon  
1/8 tsp – Nutmeg  
2 tsp – Vanilla  
3 cups - Apples, peeled and chopped  
1 ½ cup - Sugar (for glaze)  
½ cup - Sherry Wine (for glaze)

## **Instructions:**

- Preheat oven to 325 degrees.
- CAKE:
  - o Beat butter and sugar.
  - o Add eggs, one at a time.
  - o Blend in dry ingredients.
  - o Stir in apples and vanilla.
  - o Bake for 1-1/2 hours in a 10-inch tube pan. Let stand 15 minutes after baking and then invert to cool.
- GLAZE:
  - o Cook glaze ingredients about two (2) minutes until syrupy. Pour over cooled cake.

## **Storage:**

Keeps very well at room temperature