

Billye's Old Fashioned Apple Stack Cake

Cake:

- 5 ½ cup all purpose flour (sifted)
- 2/3 cup shortening
- 1 cup sugar
- 2 eggs
- ½ tsp ground cloves
- 1 tsp cinnamon
- 1 tsp ginger
- 3 tsp baking powder
- 2 tsp baking soda
- ½ tsp salt
- ¼ tsp nutmeg
- 2/3 cup molasses
- 2/3 cup buttermilk (more milk if not using molasses)
- 2 tsp vanilla

Combine dry ingredients (flour, baking soda, baking powder, salt & spices) and set aside. Cream sugar and shortening 2 – 3 minutes; beat in eggs & vanilla. On low speed, beat in flour mixture alternating with milk—beginning and ending with flour—until just combined. Knead on floured surface about 5 minutes. Divide into 7 – 8 equal portions. Into greased and floured 9” diameter pan(s), pat mixture into thin (1/4 inch thick) layer(s); bake at 350°F until lightly browned (approx. 7 to 8 minutes). Remove from pan and cool on baking rack.

Apple Filling:

- 2 quarts dried (or fresh) apples (nominally 12 thin sliced apples; Granny Smith &/or Winesap apples preferred)
- 3 cups brown sugar
- 2 cups apple sauce
- 2 cups apple butter
- 4 tsp cinnamon
- 1 tsp nutmeg
- 1 tsp ground cloves
- ½ cup molasses (optional)

Place dried (or fresh) sliced apples in a large pan and cover with water; let soak about an hour if using the preferred dried apples. Add sugar and cook over medium heat until apples are soft (10-15 minutes). Drain excess water (if desired) and mash. Add applesauce, apple butter, spices, and molasses (if using) and, while stirring often, cook down (reduce) to a “spreadable” consistency. Cool mixture; once the filling has “set,” nominally divide it into the same number of sections as cake layers.

Place first cake layer on a plate and cover with top with mixture. Add next layer and spread mixture until all layers have been used and covered. Cover cake and refrigerate or place in a cool part of the house for up to two days before serving. Stack cake is best if it has a chance to sit for a couple of days so that the apple mixture has a chance to infuse into the thin cake layers. Great for the holidays.