

Christmas Apple Cake

Serves 8-10 people

Ingredients

3 cups All-purpose flour
1 tsp baking soda
2 tsp cinnamon
½ tsp nutmeg
¼ tsp ground cloves
½ tsp salt
2 cups light brown sugar
3 eggs
½ cup unsalted butter, melted
1 cup vegetable oil
1 tsp vanilla extract
3 apples (preferably Granny Smith) peeled, cored cut into medium dice tossed with additional ½ cup brown sugar, additional 1 tsp cinnamon, & a pinch of salt.
½ cup walnuts, lightly toasted
½ cup golden raisins

Procedure

Grease 9"x13" square baking pan with spray or butter.

Preheat oven to 325 degrees

In a stand mixer, mix sugar, butter and oil together for approximately 1 minute. Add eggs one at a time until smooth. Add vanilla extract.

In a separate bowl mix flour, baking soda, spices and salt. Once thoroughly mixed, slowly add to butter & egg mixture until fully incorporated.

Fold in walnuts, raisins, and apples. Pour into greased baking pan. Bake in 325-degree oven for 1 hour and 10 minutes or until a knife comes out clean when put in center of cake.

Chef Amedeo Marco Ilaria