



## **Rum Applesauce Cake**

One of the things I make every fall is rum applesauce. If I am not going to bake the cake within a day or two, I divide it up and put in the freezer until I am. We have two apple trees (planted in large pots) in our backyard so I take great pleasure in being able to say that the cake is made from our own apples! It makes a really lovely fall dessert, so moist & yummy! An afternoon treat with a good cup of coffee also sounds pretty good!

Makes 1 - 8 or 9" Cake (approximately 8 – 10 servings)

### **Rum Applesauce:**

6 large cooking apples (about 3 lbs.)

1 lemon

$\frac{3}{4}$  cup packed dark brown sugar

3 Tbsp. dark rum

2 Tbsp. unsalted butter

Peel, core & thinly slice the apples (8 cups); put the slices into a large saucepan. Add  $\frac{1}{2}$  tsp. lemon zest to the pan, set the lemon aside. Cover the pan & stew the apples over low heat until very tender, approximately 30 minutes. Mash the apples with potato masher & add 2 tsp. lemon juice. Stir in the sugar, rum & butter & over medium heat, simmer, uncovered, until thickened, 10 minutes. Cool to room temperature before using to make the cake. (The applesauce can be made & kept in the fridge up to 5 days.)

### **Make the Cake:**

1  $\frac{1}{4}$  cups rum applesauce

$\frac{1}{2}$  cup walnut halves, (2 oz.)

$\frac{1}{2}$  cup raisins, (3  $\frac{1}{2}$  oz.)

$\frac{1}{2}$  cup currants, (3 oz.), rinsed & blotted dry

1  $\frac{1}{2}$  cups unbleached flour

1 tsp. baking soda

$\frac{1}{8}$  tsp. salt

$\frac{1}{2}$  tsp. baking powder

1 tsp. ground cinnamon

$\frac{1}{2}$  tsp. ground nutmeg

$\frac{1}{2}$  tsp. ground cloves

$\frac{1}{4}$  lb. softened salted butter

1 cup sugar

1 egg

Preheat the oven to 350 F.

Spray an 8 or 9" springform pan with non-stick cooking spray.

Chop the walnuts & toss with raisins, currants & ¼ cup flour in a small bowl. Set aside. Sift the remaining 1 ¼ cups flour with the baking soda, salt, baking powder, cinnamon, nutmeg & cloves, set aside. In a large bowl, beat the butter with an electric mixer, until lightened; gradually beat in the sugar. Add the egg & mix until creamy. Add the flour & applesauce, alternating, in 3 batches. Fold in the raisin-nut mixture. Spoon the batter into the prepared pan & bake in the middle of the oven for approximately 50 to 60 minutes or until a tester inserted in the centre comes out clean; checking after 40 minutes of baking. Cool completely on a wire rack & remove springform pan side.

### **Vanilla Rum Icing:**

You can make this with a mixer, but I always use the food processor. Faster and makes a really creamy icing.

6 Tbsp. room temperature butter  
2 cups icing sugar  
2 ½ Tbsp. or more, milk or cream  
1 tsp. vanilla  
2 tsp. dark rum, or to your taste

Place the butter & icing sugar in the bowl of the processor. Add the milk or cream, vanilla & rum. Process until creamy adding more milk or cream as required. Spread over the top & sides of the cake.

When I serve this for dessert, I don't ice the cake but whip cream until soft peaks form, then whip in golden sugar to taste.

Phyllis



