

Happy Holidays from ePublishingPartners, Inc.
From our table to yours!

Cut along dotted line



Apple Rum Cake



Ingredients

1 cup all-purpose flour, spooned into measuring cup and leveled off	1 tsp vanilla extract
1 tsp baking powder	3 tbsp dark rum
1/4 tsp salt	2 baking apples, peeled, cored, and cut into 1/2-inch cubes (I like Honeycrisp, Fuji, or Granny Smith)
1 stick (1/2 cup) unsalted butter, at room temperature	confectioners' sugar (optional), for decorating cake
2/3 cup granulated sugar, plus more for sprinkling over cake	
2 large eggs	

Fold here →

Directions

1. Preheat the oven to 350°.
2. Grease a 9-inch cake pan lined with parchment paper.
3. In a small bowl, whisk together the flour, baking powder, and salt.
4. Cream the butter and granulated sugar until light and fluffy, about 3 minutes.
5. Add the eggs, one at a time, beating well and scraping down the sides of the bowl after each addition. Beat in the vanilla and rum.
6. Add the flour mixture and mix on low speed until just combined. Fold in the chopped apples.
7. Scrape the batter into the prepared pan and even the top. Sprinkle evenly with 1 tbsp of granulated sugar.
8. Bake for about 40 minutes, or until the cake is golden and a toothpick inserted into the center comes out clean.
9. Cool completely before turning out. Dust with confectioners' sugar.

← Fold here