

Roasted Apple Spice Cake

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Ingredient List

Cake

3 medium apples, any variety (*we chose green Granny Smith apples*) [**375 calories**]
3 $\frac{3}{4}$ cups (470 grams) all-purpose flour [**1500 calories**]
 $\frac{1}{2}$ - $\frac{3}{4}$ teaspoon (5 grams) table salt
 $\frac{1}{2}$ - $\frac{3}{4}$ teaspoon (4 grams) baking soda
1 tablespoon (15 grams) baking powder
 $\frac{1}{2}$ tablespoon ground cinnamon
 $\frac{3}{4}$ teaspoon ground ginger
 $\frac{1}{4}$ teaspoon ground cloves
 $\frac{1}{4}$ teaspoon ground nutmeg
 $\frac{3}{4}$ cup (252 grams) honey (*we happened to have orange blossom honey*) [**720 calories**]
2 $\frac{1}{4}$ cups (585 grams) applesauce [**180 calories**]
 $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) unsalted butter, at room temperature [**1200 calories**]
 $\frac{3}{4}$ cup (145 grams) packed dark brown sugar [**540 calories**]
3 large eggs [**210 calories**]

Frosting

2 8-ounce blocks cream cheese, at room temperature [**1600 calories**]
1 cup (2 sticks) unsalted butter, at room temperature [**1600 calories**]
 $\frac{2}{3}$ tablespoon vanilla extract
4 cups (480 grams) powdered sugar, sifted [**1920 calories**]

Recipe

Serves 16-20

Calories per serving: 608 calories (for 16) or 487 (for 20)

Pre-heat oven to 375 F. Wash, peel, halve, and core the apples. Line a baking sheet with parchment paper, and then arrange the apple halves on the parchment face down. Roast them for ~ 25 minutes, or until dry and slightly browned on the bottom. Slide parchment paper and apples onto a cooling rack. Lower oven temperature to 350 F.

In a large bowl, whisk together flour, salt, baking soda, baking powder, cinnamon, ginger, cloves, and nutmeg. In a medium bowl, whisk together applesauce and honey. In another large bowl, beat the butter and dark brown

sugar with an electric mixer (medium speed) for ~ 2 minutes until very fluffy. While continuing to beat the mixture, add the eggs, one at a time, making sure to scrape the sides of the bowl between each egg addition.

Once egg/sugar/butter mixture is ready, add 1/3 of the flour mixture, then mix well with electric mixer (medium speed) for 1-2 minutes until just combined. Add half of the applesauce/honey mixture, again mixing until just combined. Add another 1/3 of the flour mixture, mix until combined, add other half of applesauce/honey mixture, mix until combined, and then add final 1/3 of flour mixture, mix entire concoction until smooth.

Cut roasted apples into small squares (1/2 inch on a side), and slowly fold into the batter, being sure not to squish the apples. Line the bottom of two 9 x 13 inch round cake pans with parchment paper, then either butter or spray (Pam for Baking) the top of the parchment paper and the sides of the cake pan. Divide the batter between the two pans. Bake the cakes for 35-40 minutes, making sure cake is done by inserting a toothpick into the exact center of the cakes and making sure it comes out clean. Remove cakes to cooling racks, allow to sit for 10 minutes, flip cakes out of the pans, and then allow them to fully cool with the correct side facing up on the cooling racks.

While cakes are cooling, make the frosting. In a large bowl, whip softened butter and cream cheese with electric mixer (medium speed) until light and fluffy (3-4 minutes). Add vanilla extract and mix into the butter/cheese. Add powdered sugar, a little bit at a time, mixing between each addition. (*Note: the powdered sugar will go everywhere if you add to the creamy mixture and immediately turn on the mixture. We suggest stirring the powdered sugar into the creamy mixture a little bit before turning on your electric mixer. It took about 8 individual additions of powdered sugar to get everything mixed in together well.*)

Once cake has cooled and frosting has been made, put first cake layer on your serving platter and tuck pieces of parchment paper under the edges of the cake. (*This is the best trick! Now you can frost and decorate your cake without making a huge mess of your serving platter. Once you're totally finished preparing the cake, you can easily slide out the pieces of parchment paper and you'll have a pristine serving platter with a beautiful cake!*) Thickly spread about 1/3 of the frosting onto the cake layer, place second cake layer on top, then carefully use the rest of the frosting to coat the top and sides of the cake. Voilà – deliciousness!