



Apple Stack Cake



SHOPPING LIST

For the apple filling:

- 1 pound dried apples, chopped (4 to 5 packed cups)
- 1 cup packed dark brown sugar
- 1 tsp ground cinnamon
- 1 tsp vanilla
- 1 tsp ground ginger
- 4 cups water

For the cake layers:

- 5 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp ground cinnamon
- 3/4 tsp salt
- 3/4 cup (1 1/2 sticks) unsalted butter, at room temperature
- 1 cup granulated sugar
- 2 large eggs
- 1 cup dark molasses
- 1 cup full-fat buttermilk
- Powdered sugar, for serving (optional)

INSTRUCTIONS

- Place ingredients for the apple filling in a large pot. Add the water and bring to a boil. Lower heat, stirring occasionally until the apples are softened.
Whisk the flour, baking powder, baking soda, cinnamon, and salt together in large bowl. Place butter and sugar in a stand mixer. Beat on medium-high speed until light and fluffy.
- Add the eggs followed by the molasses. Beat until fully combined and lightened in color. Add about 1/3 of the flour mixture to the sugar & butter on low speed. Slowly pour in 1/2 of the buttermilk and mix until fully combined. Repeat stopping the mixer and scraping, mixing in another 1/3 of the flour mixture, then the remaining buttermilk, and finally the remaining flour.
- Cover and refrigerate for 30 minutes. Transfer the cooked and cooled apple filling into in a food processor fitted with the blade attachment or a blender.
- Process or blend into a thick paste, about 2 minutes. Preheat oven to 350°F. Use a 9-inch round cake pan to trace a circle onto 6 pieces of parchment paper with a pencil. Divide the chilled batter into (6) 1 cup portions. Place 1 portion onto the center of each parchment circle. Spread the batter into a thin, even disk. Move to a baking sheet on the center oven rack. Bake 2 layers at a time until dry. Spread out another 2 layers, and repeat baking and spreading until all 6 layers are baked.
- Carefully slide layers off their baking sheets. Remove 1 layer from the parchment and place on a cake plate or serving plate. Spread about 1 cup of the apple filling evenly on the cake. Stack another cake layer on top of the filling. Repeat with filling and stacking the cake until all the cake layers are used. Tightly wrap the stacked cake in plastic wrap and refrigerate for 24 to 48 hours before serving.