



FARMERS MARKET

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Sticky Apple Pecan Cake

Serves 8 – 10

10 tablespoons cold butter
1 ½ cup light brown sugar
½ cup maple syrup
1 teaspoon ground cinnamon
½ teaspoon cloves
½ teaspoon ginger
2 cups all-purpose flour
1 ½ teaspoon baking powder
½ teaspoon salt
¾ cup milk
2 large eggs
2 medium apples*, 1 peeled and cored, one cored but leave the skin on, dice the apples into ½-inch pieces, keeping the two apples in separate piles
¾ cup pecans
1 tablespoon butter
2 tablespoons pure maple syrup

Preheat the oven to 350°F. Spray a springform pan with baking spray. Wrap the bottom of the springform pan with foil and place on a sheet pan. If you don't have a springform pan, spray a 9-inch cake pan with baking spray and cut a circle of parchment paper for the bottom of the pan (this will make your cake much easier to remove). Set aside.

Combine 5 tablespoons of the butter, brown sugar, maple syrup, cinnamon, cloves and ginger in a microwave-safe bowl. Microwave for one minute on high. Stir and return to microwave for another minute. Stir till smooth and set aside to cool a bit.

In a medium size bowl, whisk together the flour, baking powder and salt. Cut the remaining 5 tablespoons cold butter into ½ inch pieces and add to flour mixture. Using your fingers rub butter into flour until all large lumps are gone and mixture resembles coarse meal. (You could also use a pastry blender for this if you prefer.)

Add the milk to the melted butter/sugar mixture and stir well then add eggs and whisk until well incorporated.

Make a well in the center of the flour mixture and pour in the butter/sugar/egg mixture. Stir just until all flour is incorporated. Add the peeled apple pieces. Pour into the prepared pan. Scatter the chopped pecans and apples pieces (with the skin on), over the top and bake for 1 hour. Remove from oven and brush the top with the glaze mixture (see below). Return to oven and bake for another 10-20 minutes or until a toothpick inserted in the center comes out clean. If cake starts looking golden but is not quite done, cover with a piece of foil towards end of baking.

While cake is baking, make the glaze: combine the butter and maple syrup and stir well.

After cake is completely finished baking, cool in pan for 20 minutes then remove sides of springform (or if baking in a cake pan, remove from pan by inverting onto a plate) then transfer to a wire rack to cool. Serve warm with ice cream and a drizzle of caramel sauce (optional).

Credit: Café Sucre Farine