



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Chunky Apple Walnut Cake - adapted from The Silver Palate Cook Book

Preheat oven 325°F

Butter and flour a 10" tube pan

- 1 ½ cups vegetable oil
- 2 cups sugar
- 3 eggs
- 3 cups all-purpose flour
- ¼ teaspoon ground cloves
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup walnuts, coarsely chopped
- 3 cups Macintosh apples, peeled and chunked
- 1 tablespoon Spiced Rum

In the bowl of your stand mixer using the beater bar, beat oil and sugar until thick - about 3 minutes

Add eggs, one at a time, beating well after each one.

Sift together flour, spices, baking soda and salt.

Add to egg mixture and blend well.

Add nuts, apples and Spiced Rum and blend well.

Pour batter into tube pan and place in preheated oven.

Bake for 1 ½ hours. Use toothpick test to make sure it's done.

Remove from oven to a cooling rack. After 10 minutes, remove from tube pan and allow cake to cool completely.

Glaze:

- ¼ cup butter, cut in pieces
- ½ cup light brown sugar, tightly packed
- ¼ teaspoon salt
- 1/3 cup heavy cream
- 1 cup icing/confectioners' sugar

In a sauce pan over medium heat, place butter, brown sugar, cream and salt.

Bring to a full, rolling boil over medium heat, stirring constantly. Boil hard for 1 minute.

Remove from heat and leave to cool for 7 minutes.

Beat in icing sugar until smooth.

Immediately pour the glaze over the cake.

THE LOVE: Make sure that your cake is completely cooled or the glaze will run off. Pour the glaze slowly over the cake to ensure that you cover as much of the cake as possible. Place a piece of waxed paper under the cooling rack to catch the drips.