



Apple Spice Cake

Savannah · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

This is a very moist spice cake with chunks of tender apples and raisins

Ingredients

- - 2 cups all-purpose flour - 1 teaspoon ground cinnamon - 1 teaspoon ground nutmeg - 1 teaspoon ground allspice - ½ teaspoon salt - 1 cup butter
- softened - 2 cups white sugar - 4 large eggs - 1 teaspoon baking soda - 1 tablespoon warm water - 1 teaspoon vanilla extract - 3 apples - peeled
- cored and chopped - ½ cup raisins - ¼ cup confectioners' sugar for dusting

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Butter a 10-inch tube pan. Cover raisins with warm water and let soak for 10 minutes; drain. Whisk flour
2. spices
3. and salt together in a bowl; set aside. Beat butter and sugar together in a large bowl until fluffy. Add eggs and vanilla. Stir baking soda and 1 tablespoon warm water together until smooth; stir into sugar mixture. Mix in flour mixture
4. apples
5. and strained raisins until well blended. Pour batter into prepared pan. Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean
6. about 1 hour. Cool cake in pan. Once cool
7. shake pan to loosen cake. Turn onto plate
8. and dust with confectioners' sugar.