



Apple-Sultana Raisin Cake

Chef Julie Fether
CENTER Banquet Kitchen

2/3 cup Sultana “golden” raisins
2 cups confectioner’s sugar, sifted
½ # (8 ounces) unsalted butter, softened
¼ cup, plus 1 Tablespoon Myers’s rum or Jaques Cardin Brandy
6 eggs
2 cups all-purpose flour
1 teaspoon cinnamon
1½ teaspoons baking powder
Pinch Kosher salt
2 large local tart-sweet apples (Braeburn, Liberty, Jonagold, Gala)
1 cinnamon stick

Preheat oven to 350F°. Grease and flour a 10” cake pan. Plump the raisins in one cup of boiling water for one minute. Drain thoroughly. Repeat. Place raisins in a bowl with the rum or brandy. Set aside.

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In a standard mixer with the paddle attachment, beat powdered sugar and butter until light and fluffy. Add eggs one at a time, scraping down the sides of the bowl after each addition. Batter will separate. Sift together dry ingredients. Add and mix on low speed just until batter comes together. Add raisins and remaining liquid. Mix until just incorporated.

Peel and core apples (*save the apple peelings for the glaze*). Slice into thin wedges. Spread about a third of the batter into the bottom of the cake pan. Add a neatly-laid layer of most of the apples. Spread remaining batter and place remaining apples on top, pushing apple slices into the batter. Bake for 35-40 minutes making sure skewer comes out clean.

As cake is baking, bring one cup water and one cup sugar to a boil. Add apple peelings from the two apples plus one cinnamon stick. Boil for one minute and then simmer on medium heat for 10-12 minutes. Strain and reserve at room temperature.

Cool for about 15 minutes in the pan and invert, then re-invert onto a cake plate. Brush with the warm apple glaze. Serve warm with whipped cream or crème fraîche. Makes one 10" cake.

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