



Recipes from the Kingfield Farmers Market

Lee Watkin's Fall Dessert (Apple Cake) Apple Bake-Off 9/13/2009

Cake:

$\frac{3}{4}$ cups sugar
 $\frac{1}{4}$ cups unsalted butter
1 large egg
1 cup all-purpose flour
1 tsp baking soda
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp ground cinnamon
2 cups coarsely chopped apples

Sauce:

$\frac{1}{4}$ cup unsalted butter
 $\frac{1}{4}$ cup half & half
 $\frac{1}{4}$ cup dark brown sugar
 $\frac{1}{8}$ cup white sugar
1 tsp all-purpose flour
1 tsp vanilla extract

Preheat oven to 350°F and lightly grease an 8” x 8” baking pan.

Cream the butter. Continue beating while gradually adding the sugar. When the butter mixture is light and fluffy, beat the egg in.

Mix the dry ingredients into the butter mixture until fully incorporated but not over-mixed. Fold in the apples.

Turn the mixture into the greased baking pan and bake on the middle rack of the oven for about 25-30min or until a knife poked into the center comes out clean.

For the sauce: mix all of the dry ingredients together. In a small saucepan, melt the butter then add the half and half and vanilla.

Stir in the dry ingredients and bring the mixture to a boil. When the sugar is fully dissolved, remove the sauce to a serving dish to accompany the cake.