

MOMAY'S APPLE CAKE

from David Uygur
(chef/owner, Lucia)

Uygur's great-grandmother's apple cake was her signature dish, something she cooked for special occasions.

"I never knew her, but my mom said that she was the spitfire, powerhouse of the family," he says.

The cake has passed through several generations of Uygur's family and has been altered and adapted over the years. (During WWII, rationing resulted in the butter being replaced with margarine.)

"I like this cake so much that I served it at Lola. I added a splash of Calvados and substituted pine nuts for the pecans it originally called for, but it's otherwise as my great-grandmother made it."

INGREDIENTS:

🍴 1 c brown sugar
🍴 ½ c sugar
🍴 ½ tsp allspice
🍴 ½ tsp cinnamon
🍴 2¼ cups flour
🍴 ¾ c butter
🍴 2 eggs
🍴 2 Tbsp Calvados

🍴 1 c applesauce
🍴 1 apple, peeled and grated
🍴 1 tsp baking soda
🍴 ½ tsp salt
🍴 ¾ c raisins
🍴 ¾ c pine nuts

- Preheat oven to 325 degrees.
- Cream butter, sugar and salt until fluffy.
- Add eggs, applesauce and grated apple.
- Sift in dry ingredients (flour, baking soda, spices). Fold in raisins and pine nuts.
- Bake in greased, floured Bundt pan about an hour, until cake tester comes out clean.
- Serve with whipped cream or with Calvados ice cream.

Note: *Says Uygur, "I think the cake tastes better the next day."* 🍴