

# COOKING UP THE MAGIC

## WARM APPLE BUTTER CAKE

From the Disney Recipe Vault

### INGREDIENTS MAKES 15 INDIVIDUAL CAKES

#### CARAMELIZED APPLES

- 2** Granny Smith apples, peeled and cored
- 2 TABLESPOONS** unsalted butter
- 1 TABLESPOON** sugar

#### BOURBON CARAMEL GLAZE

- 3/4 CUP** light brown sugar
- 1/2 CUP** unsalted butter
- 1/2 TABLESPOON** bourbon
- 1 CUP** heavy cream

#### APPLE BUTTER CAKE

- 1 3/4 CUPS** all-purpose flour
- 1 TABLESPOON** baking powder
- 1 1/2 TEASPOONS** baking soda
- 1 1/2 TEASPOONS** salt
- 1 3/4 CUPS** sugar
- 8** eggs
- 2** egg yolks
- 1 CUP** butter, melted
- 1 1/2 CUPS PLUS 1 TEASPOON** buttermilk
- 1 1/2 TEASPOONS** almond extract

#### APPLE BUTTER CAKE (Cont.)

- Vanilla ice cream, for serving
- Dried apple slices, for garnish (optional)
- Cranberries, for garnish



## DIRECTIONS

### FOR CARAMELIZED APPLES:

1. Cut apples into thin slices.
2. Melt butter in a large, heavy skillet over medium-high heat; add apples and sugar.
3. Cook apples until golden and softened. Set aside to cool.

### FOR BOURBON CARAMEL GLAZE:

1. Combine brown sugar and butter in a large saucepan and bring to a boil over medium-high heat. Stir continuously until sugar dissolves.
2. Simmer over medium heat without stirring or touching pan until mixture is thick and dark amber in color, about 10 minutes.
3. Remove pan from heat. Carefully whisk in bourbon and heavy cream. Mixture will bubble vigorously and release very hot steam.
4. Pour caramel into a bowl to cool; set aside.

### FOR CAKE:

1. Preheat oven to 350°F. Butter and flour fifteen (3/4-cup) ramekins; set aside.
2. Sift together flour, baking powder, baking soda, and salt in a large bowl.
3. Whisk together sugar, eggs, egg yolks, and melted butter in a separate large bowl until well combined.
4. Combine buttermilk and almond extract in a small bowl; set aside.
5. Fold a third of flour mixture into egg mixture. Stir in half of buttermilk mixture. Fold in another third of flour mixture, then add remaining

### FOR CAKE (Cont.):

- buttermilk mixture. Fold in remaining flour mixture.
6. Ladle 1/2 cup cake batter into each prepared ramekin. Bake 20 to 22 minutes, or until a wooden pick inserted in the center of cakes comes out clean.

### TO SERVE:

1. While cakes are warm, carefully remove from ramekins onto a serving plate.
2. Divide caramelized apples among tops of cakes. Spoon bourbon caramel glaze over top of apples and cake.
3. Serve with vanilla ice cream and garnish with dried apple slices and cranberries, if desired.

