

## **APPLE AND CINNAMON CAKE**

*(Victoria Magazine, Sept/Oct 2010)*

1 1/2 cups butter, softened (margarine can be used if you can't use butter)  
1 1/2 cups confectioner's sugar, sifted  
1 1/2 cups all-purpose, gluten-free flour (I used Bob's Red Mill with great results)  
4 tsp. gluten-free baking powder  
2 tsp. xanthan gum  
2 tsp. ground cinnamon  
6 large eggs  
4 apples, peeled and coarsely grated

garnish: 1/4 cup walnuts, toasted and roughly chopped; 1/4 cup dried cranberries

Preheat oven to 325F. Grease and line two 9-inch cake pans.

Using a stand mixer fitted with a paddle attachment at medium-high speed, beat together butter and sugar until smooth.

In a medium bowl, sift together flour, baking powder, xanthan gum, and cinnamon. Add to butter mixture, and mix at low speed until combined and smooth.

In a medium bowl, combine eggs and grated apple; fold into butter mixture.

Divide batter between prepared pan, and bake for 40 minutes, or until wooden pick inserted near the center comes out clean.

Cool cakes in pans for 15 minutes. Transfer cakes to a wire rack to cool completely.

To assemble cake, place one cake layer on plate and spread half of the icing over top; top with second cake layer, and spread remaining icing over top. Garnish with walnuts and dried cranberries, if desired.

## **ICING**

*(Heather's Recipe)*

8 oz. cream cheese, softened  
1/2 cup confectioner's sugar  
1/2 tsp. vanilla  
2 cups heavy whipping cream

Place all ingredients in the bowl of a mixer and whip (slowly at first) until cheese is thoroughly mixed in and mixture has thickened.

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