

Fresh Ideas featuring:

Fresh *Fruits*
from *Chile*



SPICED APPLE NUT CAKE

2 Tbs. plus 1/2 cup unsalted butter, softened and divided
2 Tbs. plus 1/2 cup sugar
3 medium Chilean Granny Smith apples (6 to 7 oz. each) peeled and thinly sliced (about 4 cups)
3 Tbs. maple syrup, divided
2 large eggs
1 cup unsifted all-purpose flour
2 tsp. ground cinnamon
1 1/2 tsp. baking powder
1/4 tsp. salt
1/2 cup coarsely chopped pecans

Preheat oven to 350°F

In a large skillet, heat 2 Tbs. each of the butter and sugar over medium high heat until the sugar begins to turn golden. Add apples; cook and stir until tender and just begin to brown, 5 to 7 minutes. Remove from heat.

Lightly butter an 8-inch round baking pan; lightly coat with flour. Drizzle the bottom of the pan with 2 Tbs. of the maple syrup. Arrange half of the apple slices in a circular pattern to cover the bottom.

In a bowl, beat remaining 1/2 cup butter and sugar until fluffy. Beat in eggs. Add flour, cinnamon, baking powder and salt; beat on low speed just until combined; fold in pecans.

Spoon half of the batter carefully over the apple slices in the pan; smooth into an even layer. Top with the remaining apple slices, and then the remaining batter.

Bake until the center springs back when gently pressed, about 35 minutes. Cool on a wire rack for 10 minutes; loosen edge and invert onto a serving plate. Drizzle remaining maple syrup over top.

Serve warm. Garnish with whipped cream and dried apple slices, if desired.
Makes 6 to 8 portions



Chilean Fresh Fruit Association
www.cffausa.org/foodservice

