



Greenmarket Recipe Series

Stephen's Apple Cake with Oat Streusel

By Stephen Wade and GrowNYC Grains

This recipe includes applesauce, so also included is an easy recipe for late season applesauce, adapted from David Tanis.

Ingredients:

For applesauce

*6-8 good storage apples (Jonagold, Winesap, Pink Lady, Gold Rush are all good candidates)
1/2 c. sugar or *honey
1/2 lemon, thickly sliced
1 short piece cinnamon stick (optional)
4-7 cloves (optional)

For streusel topping:

1/2 c. (57g) all purpose-style flour*
1/4 c. (53g) light brown sugar
1/4 c. (53g) rolled oats*
1/8 teaspoon salt
4 tablespoons (57g) butter*

For the applesauce cake:

2 cups (255g) all purpose-style flour*
2 heaped teaspoons (10g) baking powder
1/2 teaspoon (3g) baking soda
1/2 teaspoon (3g) salt
3/4 teaspoon (2g) cinnamon
1/2 teaspoon (1g) ginger
1/4 teaspoon (.5g) clove
1 stick (113g) butter*
1 cup (195g) packed light brown sugar
1 teaspoon vanilla
2 eggs*
1.5 cups (365 grams) applesauce*
1/2 cup (50g) toasted walnuts or pecans (optional)

****Ingredients available seasonally at your neighborhood greenmarket***

Instructions:

Applesauce

This recipe calls for unpeeled apples; if you prefer a smoother, softer flavored sauce, peel the apples prior to chopping them. Late season apples have thicker skins, so peeling half the apples is sometimes preferable.

1. Slice apples, removing seeds & core, and coarsely chop. Put chunks into a saucepan and add sugar, lemon, and spices (if using). Mix with a wooden spoon, and pour over 1/2 c. water, mixing until the sugar is roughly dissolved.

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2. Place the pan over medium heat and bring to a brisk simmer. Reduce heat to medium-low, and cover, cooking until the apples are soft, about 15 minutes. Remove spices and lemon.
3. Using the wooden spoon, mash and press the apples, allowing some rough chunks in the mix, and cook until the mixture thickens, another 5-10 minutes.
4. Depending on desired outcome, a lighter, thinner sauce will be ready at that point, for more caramelizing and reduction of water, cook covered in 5 minute intervals, stirring to assess thickness and flavor at each point. If cooked very thick, the mix will eventually come close to apple butter, which you can make by whizzing the mixture in a blender.

Streusel Topping

The streusel does a great job of delivering good flavors and decoration without getting in the way of apple and wheat flavor, though a cream cheese frosting would gild the lily here too. Toasted, these slices are a dream. This can be done in a pullman pan, muffin tins or a 9-inch square or round pan cake pan. See recipe for baking details.

1. Whisk dry ingredients together, working butter in with fork, pastry cutter, or in a food processor until coarse crumbs form.

Apple Cake

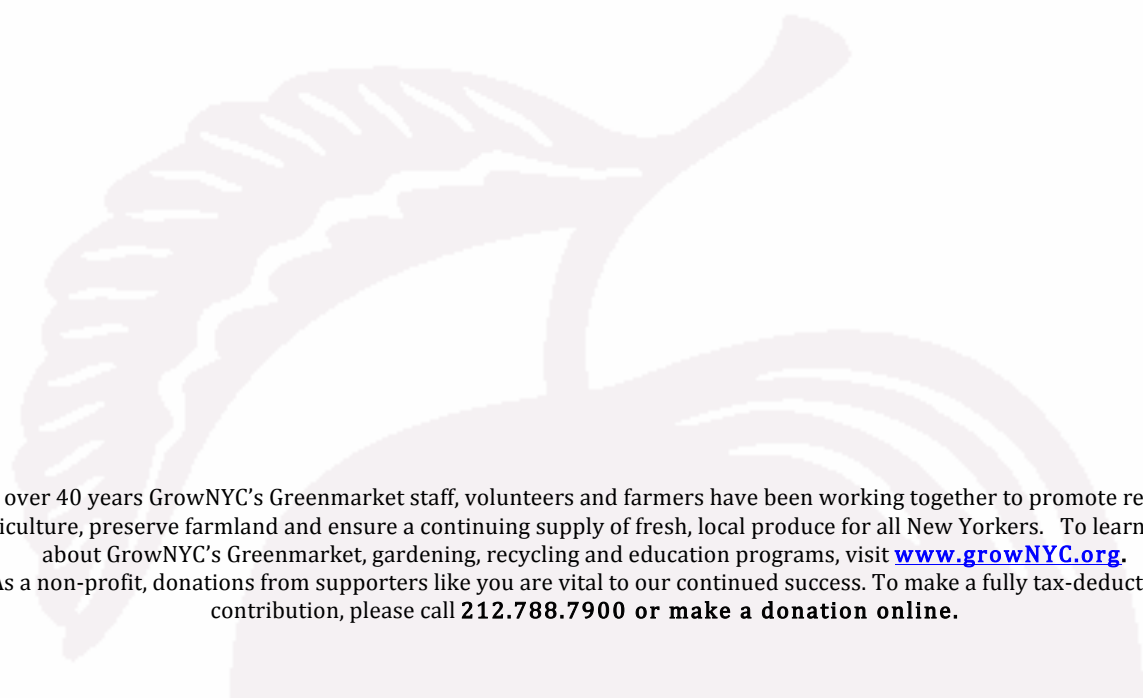
1. Preheat your oven to 350. Butter your cake pan, and if wanting to be extra sure, add a parchment layer and butter that as well.
2. Mix together dry ingredients in one bowl. In another bowl (for stand mixer or hand mixer), cream the butter, brown sugar and vanilla until light and fluffy, about 5 minutes. Add eggs one at a time, making sure egg is fully integrated before adding the next, scraping sides of bowl if necessary. Add the applesauce and mix in. Slowly begin to add the flour mixture until just combine, adding the nuts last, if using.
3. Pour batter into the cake pan, smooth, and top with streusel. Place in oven, rotating midway, until a tester or toothpick comes out cleanly, about 35-40 minutes for the 9in pans, 40-45 for the pullman, or 15 minutes for the muffin tins. Cool in pan for 15 minutes, then get onto a rack to cool.
4. These will last 3-5 days, and do brilliantly toasted.

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