



**CANADA AGRICULTURE
AND FOOD MUSEUM**

APPLE CAKE

Ingredients

4	apples
5 tbsp. (75 ml)	salted butter, softened
1¼ cups (300 ml)	maple syrup
3	eggs
½ cup (125 ml)	milk
2 cups (500 ml)	all-purpose flour, sifted
2 tsp. (10 ml)	baking powder

Directions

Preheat oven to 350°F (180°C).

Grease a 28-cm (11-inch) spring-form pan or cake pan.

Peel, core, and grate the apples. Set aside.

In a large bowl, using an electric mixer, beat the butter at low speed until smooth.

Add the maple syrup, continuing to beat until the mixture is smooth.

Add the eggs, one at a time, increasing mixer speed. Beat until the mixture is smooth and creamy.

In another bowl, sift the flour and baking powder.

Gradually add the flour mixture to the liquid ingredients. Reduce mixer speed.

Add the milk and continue mixing for a few minutes until well blended.

Fold in the grated apples using a wooden spatula. Pour the batter into the pan.

Bake for 45 to 50 minutes, or until the cake is lightly browned. Insert a toothpick into the centre of the cake, if it comes out clean, the cake is done.