



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



DRIED APPLE CAKE

Ingredients

3 cups (750 ml)	dried apples cut into pieces
2 cups (500 ml)	molasses
2 cups (500 ml)	raisins
1 tsp. (5 ml)	ground cloves
1 tsp. (5 ml)	ground cinnamon
1 tsp. (5 ml)	ground nutmeg
2 cups (500 ml)	granulated sugar
1 cup (250 ml)	butter, softened
1 cup (250 ml)	milk
2	eggs, beaten
1 tsp. (5 ml)	baking soda
3 ½ cups (875 ml)	all-purpose flour

Soak the dried apple pieces overnight in water. Boil together the molasses and re-hydrated apple pieces. When cool, add the raisins, cloves, cinnamon and nutmeg.

Cream the butter and sugar, stir in the eggs and milk and then add the flour and baking soda.

Stir in the apple, molasses and spice mixture and pour the batter into a greased cake pan.

Bake at 350°F (175°C) for one and half hours or until a toothpick inserted in the centre of the cake comes out clean.

How to dry apples at home

- Peel and core two apples.
- Cut each apple into about ten rings.
- To keep the apples from turning brown, soak them in lemon water for a couple of minutes. Mix 2 litres of cold water with 15 mL (1 tbsp) of lemon juice to make lemon water.
- When the apple rings are done soaking, gently dry them off with paper towels.
- Arrange the rings on a piece of waxed paper, make sure that they are not touching each other.
- Put the rings in the microwave and set on "defrost" for 35 - 45 minutes. The rings will be rubbery and dry when they're done.