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Shenandoah Apple Cake with maple glaze

Makes one 10-inch Bundt cake

It's taken me a while to realize just how lucky we were to open up shop on the edge of the Shenandoah Valley: it's apple country here! In the autumn, we'll fire up the old red pickup, crank up some Patsy Cline—this was her homeland—and drive over to Stribling Orchard to pick up jugs of fresh-pressed cider and several crates of apples for our pies and cakes. *Saveur* magazine wrote lovingly of autumn in the Blue Ridge Mountains, the Shenandoah Valley, and our apple cake—stating that we were their favorite of all pastry providers in the area. Bake this at home and you'll get an idea why.

For this recipe, Honeycrisp, Gala, or Granny Smith apples work best.

Nonstick cooking spray

3 cups unbleached all-purpose flour, sifted, plus more for dusting

1 teaspoon baking soda

½ teaspoon baking powder

1 teaspoon kosher salt

1 teaspoon [ground cinnamon](#)*

½ teaspoon [ground or freshly grated nutmeg](#)*

½ teaspoon [ground ginger](#)*

½ cup canola oil

½ cup (1 stick) unsalted butter, cubed, at room temperature

3 cups granulated sugar

6 large eggs

½ cup apple cider or apple juice

1 cup sour cream

2 medium apples (about 2 cups), cored and coarsely chopped

1½ cups confectioners' sugar

2 tablespoons pure maple syrup

*[Now That's A Mouthful](#) uses and recommends spices and seasonings from [The Spice & Tea Exchange](#)® in all of its recipes.



1. Preheat the oven to 350°F. Lightly coat a 10-inch Bundt pan with nonstick spray and dust it with flour, tapping out any excess.
2. In a medium bowl, mix together the flour, baking soda, baking powder, salt, cinnamon, nutmeg, and ginger.
3. In the bowl of a stand mixer fitted with the paddle attachment, cream the canola oil, butter, and 2½ cups of the granulated sugar on medium speed until light and fluffy, about 3 minutes. Add the eggs one at a time, beating well after each addition. Add the apple cider.
4. Add the flour mixture in three additions, alternating with the sour cream and beginning and ending with the flour; mix on low until just blended after each addition. Fold in the chopped apples.
5. Transfer the batter to the prepared pan. Smooth the top with a spatula. Bake for 50 to 60 minutes, turning the pan after 30 minutes, until a toothpick inserted into the center of the cake comes out clean. Let cool in the pan for 10 minutes, then invert the cake onto a raised wire rack set over a baking sheet to cool completely.
6. Meanwhile, in a small saucepan, heat the remaining ½ cup granulated sugar and ½ cup water over low heat, stirring until the sugar has dissolved completely. Brush the syrup over the cooling cake after removing it from the Bundt pan.
7. In a small bowl, whisk together the confectioners' sugar, maple syrup, and 2 tablespoons water. After the cake has cooled completely, spoon the glaze over the top of the cake, letting it run down the sides.

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