

Old-Fashioned Apple Stack Cake

Layers:

1 1/4 CUP SHORTENING

2.5 CUP SUGAR

2 LARGE EGGS, ROOM TEMP.

1/2 CUP SORGHUM MOLASSES

1/2 CUP BUTTERMILK

1 TSP. EACH CINNAMON & GROUND GINGER

1/2 TSP. NUTMEG

1 TSP. VANILLA

5 CUPS WHITE LILY SELF-RISING FLOUR



Cream shortening and sugar until fluffy add eggs-mix. Add remaining ingredients in order listed above. Add flour 1 cup at a time mixing well after each addition. Place one cup of mix in well-greased 8" round cake pans or 1 1/4 cups if using 9" pans -bake 20 minutes at 350 degrees. Makes 5-7 layers depending on pan size.

Option: If using all-purpose add 1/8 cup baking powder and 2 tsp. salt.

Apples:

5 CUPS DRIED APPLES

3/4 TSP. CINNAMON

3/4 TSP. NUTMEG

1/2 TSP. ALLSPICE

1 1/2 STICK OF SALTED BUTTER

3/4 CUP BROWN SUGAR

3 CUPS WATER

Combine the above ingredients in a large pot and simmer on low until the apples are semitransparent and soft. Place filling in between each cake layer and on top of cake. Let it sit for at least 24-48 hours and allow to soak before serving in a cool dry area. Refrigerate after that but wrap airtight. Important: bring to room temperature before serving.