

## Apple Cake – discovered on Food 52

Serves 12 to 16

- ½ to ¾ cup chopped dates
- ½ to ¾ cup Calvados (or apple brandy)
- 2 cups unbleached, all-purpose flour (I use spelt flour with stellar results.)
- 2 cups white sugar
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ¾ teaspoons salt
- 4 cups slightly tart apples: peeled, cored and roughly chopped (I used 2 Granny Smiths and one Braeburn.)
- ½ cup melted sweet butter
- 2 eggs, lightly beaten

About one hour before starting to bake, place the dates in a small bowl and cover with the Calvados or apple brandy. Stir from time to time and if they get too "tight", just add more brandy!

Preheat oven to 325°F. Using butter, grease a baking pan (a 9x13 or a 12-inch round).

Into a large bowl sift together flour, sugar, baking soda, cinnamon, nutmeg and salt.

Add the chopped apples, dates, melted butter and the eggs. This will be a very heavy, thick batter but don't worry -- just be sure to mix it well.

Spread in the prepared pan, place on a rack in center of the oven and bake for 1 hour. Test with a skewer -- if it comes out still a bit gooey, bake for another 5 to 10 minutes. You'll know when it's done. It will be a nice dark tan color and will spring back to a light touch.

Remove from oven, let cool a bit. This is delicious hot, warm or cold.