

One Sweet Little Word: Cake

By Susie Iventosch

If you love cake, like I love cake, you may have noticed that a new bakery opened in Lafayette's Fiesta Square in September. It is simply called Cake, however owner and chef, Andrea Quinn, creates more than just heavenly cakes in her bakery. She also serves pies, tarts, cupcakes, breads, brownies and cookies, including some pretty darn fabulous macaroons—my personal favorite! Cake also brews Sight-glass organic coffees and a variety of teas from around the world, in addition to the Bay Area's own Devil's

Canyon root beer. This shop will more than satisfy any self-respecting sweet tooth!

Cake offers special occasion cakes, including wedding cakes, birthday cakes and cakes for every festivity, and though they do not sell the fresh apple cake with caramel glaze featured in this column, Quinn was happy to share her family recipe with us for the holidays.

I made this apple cake, and so did my father-in-law, so we know it is delicious and reasonably easy to make. The caramel glaze is wonder-

ful! But, still, Quinn says her all-time favorite cake is the bakery's Perfect Chocolate Cake, made with a moist chocolate chiffon-style cake, filled and frosted with chocolate ganache. We'll have to stop by Cake for that one!

For more information, or to order your favorite cake for the holidays, please visit <http://cake-lafayette.com/>.

Cake
35 Lafayette Circle, Lafayette
(925) 385-0202
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Fresh Apple Cake with Caramel Glaze

(Makes one large bundt cake, serves 12 to 16 people)

*Note: Andrea Quinn likes to use a mix of apple varieties in this cake. Try to pick apples that will keep their shape when baked.

CAKE INGREDIENTS

- 3 cups unbleached flour
- 1 tablespoon baking soda
- 2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- ½ teaspoon nutmeg
- 1 teaspoon salt
- 1 cup granulated sugar
- ¾ cup (165 g) dark brown sugar
- ¾ cup (1 ½ sticks) melted unsalted butter
- ½ cup buttermilk
- 4 large eggs
- 2 teaspoons vanilla extract
- 1½ lbs. (3 to 4 medium sized) apples, peeled, cored and cut into ½-inch chunks
- ½ cup (75 g) crystallized ginger, cut to ¼ inch pieces



Photo Susie Iventosch

CARAMEL GLAZE INGREDIENTS

- 1 cup heavy cream
- ½ cup brown sugar
- 1 tablespoon mild honey
- 1 teaspoon vanilla extract
- One cinnamon stick
- 1/8 teaspoon sea salt

DIRECTIONS for CAKE AND GLAZE

Preheat the oven to 350°F and generously coat a bundt pan with butter. Put the pan on a rimmed baking sheet to make it easier to take in and out of the oven. Place the flour, baking soda, spices and salt in medium mixing bowl and whisk to combine evenly. Place the sugars, butter, buttermilk, eggs and vanilla extract in another bowl. Mix together until combined. Add the dry ingredients, a third at a time, mixing the batter until just combined before adding the next amount. Add the apples and ginger and mix to distribute evenly. Scrape the batter into the prepared pan, evenly distributing the apple chunks throughout the pan. Smooth the batter out and bake for 55 to 60 minutes or until the sides of the cake have turned dark golden brown and a toothpick or skewer inserted in the middle comes out clean. Because there are chunks of apple in the cake, you may want to insert the toothpick in a few places. Let the cake cool in the pan for about 30 minutes. While the cake is cooling, make the glaze by placing all the ingredients in a medium saucepan and bring to a boil. Reduce the heat to low and simmer, stirring frequently and watching it carefully so it doesn't boil over, for about 12 to 15 minutes or until it has thickened. Let it cool for 10 or 15 minutes until the cake is no longer hot but just warm. Turn it out onto the serving platter. Spoon the cooled glaze over the warm cake, making sure some of the glaze drizzles down the sides. Let cool completely before serving.

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Susie Iventosch is the author of Tax Bites and Tasty Morsels, which can be found at Across the Way in Moraga, www.amazon.com, and www.taxbites.net. Susie can be reached at suziventosch@gmail.com. **This recipe is available on our web site www.lamorindaweekly.com.** If you would like to share your favorite recipe with Susie please contact her by email or call our office at 925-377-0977.



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