Dried Apple Stack Cake

An old-fashioned stack cake with sorghum layers and dried apple filling.

LAYERS	OVEN	MAKE AHEAD
7	375°F	Let set overnight

CAKE LAYERS

- 1/2 cup sugar
- 1/2 cup butter
- 1 cup sorghum
- 1 tsp. vanilla
- 2 eggs, well beaten
- 6 cups all-purpose flour
- 3 tsp. baking powder
- 1/2 tsp. baking soda
- 3/4 tsp. salt
- 1/2 cup cream

DRIED APPLE FILLING

- 1 lb. home-dried apples
- 1 cup granulated sugar
- 1/2 cup light brown sugar
- 1/2 tsp. nutmeg
- 2 tsp. cinnamon
- 1/2 tsp. cloves

DIRECTIONS

01 **Mix the dough.** Sift together flour, baking powder, baking soda, and salt. Combine sugar and butter. Add sorghum, vanilla, and eggs; mix well. Add cream and dry ingredients alternately to the creamed mixture to make a stiff dough. Divide into seven balls.

02 **Roll the layers.** Place a ball of dough on lightly floured parchment paper sized to fit a cookie sheet. Gently roll to 1/4-inch thickness or less; the thinner the better. Place a dinner plate upside down on the dough and cut around it to make a large circle. Transfer the layer, on its parchment, to a cookie sheet. Repeat for each ball.

03 **Bake and cool.** Bake at 375°F for 7 to 8 minutes, until lightly browned. Leave each layer on its paper and cool on a flat surface.

04 **Make the filling.** Cover apples with water and cook over low to medium heat until tender and most water is absorbed, about 30 minutes. Mash to a spreadable consistency with a potato masher or a hand mixer on low. Add granulated sugar, brown sugar, nutmeg, cinnamon, and cloves; mix well.

05 **Assemble and rest.** Spread warm apple filling between cake layers and over the top layer. Let set overnight.

Use the dough scraps. Combine scraps and roll thin. Cut and bake small cookies. Sandwich dried apple filling between two cookies for a mini-apple treat.

Make ahead. The cake may be made several days before serving. Wrap in plastic wrap, placing toothpicks in the top to keep the filling from sticking to the wrap, and store in the refrigerator.

“The very best piece is the last one eaten.”