

Old-Fashioned Apple Stack Cake with Dried Apple Filling

Step into the comforting world of Southern baking with this magnificent



OVEN
400°F

TIME
5 min

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INGREDIENTS

16 ounces dried apples, chopped
5 cups water
1 cup packed brown sugar
2 teaspoons apple pie spice
1 cup butter, softened
2 cups sugar
2 large eggs, room temperature
2 teaspoons vanilla extract
6 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon baking soda
1/2 cup buttermilk
Confectioners' sugar

DIRECTIONS

1. Let's get this impressive : Apple Stack Cake assembled!
2. Prepare : Apple Filling: Place the chopped dried apples and 5 cups of water in a 6-quart stockpot. Bring to a boil over medium-high heat.
3. Reduce the heat to low and simmer, uncovered, for 40-45 minutes or until the apples are very soft and most of the liquid has been absorbed, stirring occasionally to prevent sticking.
4. Once softened, use a potato masher or the back of a spoon to mash the apples into a chunky sauce.
5. Stir in the 1 cup of packed brown sugar and 2 teaspoons of apple pie spice. Continue to simmer, uncovered, for another 10-15 minutes, stirring frequently, until any remaining liquid is absorbed and the sauce is thick.
6. Remove from heat and let the apple filling cool completely. This can be done ahead of time and refrigerated.
7. Prepare : Cake Layers: Preheat your oven to 400°F (200°C).
8. In a large bowl, using an electric mixer, cream the 1 cup softened butter and 2 cups granulated sugar until light and fluffy. This should take 5-7 minutes.
9. Add the 2 large eggs, one at a time, beating well after each addition to fully incorporate. Beat in the 2 teaspoons vanilla extract.
10. In a separate medium bowl, whisk together the 6 cups all-purpose flour, 3 teaspoons baking powder, and 1 teaspoon baking soda.

11. Gradually add the dry ingredients to the creamed mixture alternately with the 1/2 cup buttermilk, beginning and ending with the dry ingredients. Beat well after each addition until just combined, being careful not to overmix. The dough will be stiff.
12. Bake : Cake Layers: Divide the cake dough into 8 equal portions. Shape each portion into a rough disk.
13. Cut out eight 9-inch circles of parchment paper.
14. On a lightly floured surface, use a floured rolling pin to roll out one dough disk to fit one of the parchment circles (about 1/8 to 1/4 inch thick).
15. Carefully transfer the parchment paper with the rolled-out dough onto a baking sheet. Repeat with remaining dough, baking layers in batches if necessary (you'll likely need 2-3 baking sheets).
16. Bake in the preheated oven for 10-12 minutes, or until the edges are golden brown and the layers are lightly firm.
17. Remove from pans to wire racks and let the cake layers cool completely. They will be crisp when warm but will soften later.
18. Assemble and : Chill Cake: Once all layers and filling are completely cool, place one cake layer on your desired serving plate.
19. Spread about 2/3 cup of the cooled apple filling evenly over the first cake layer, spreading almost to the edge.
20. Carefully place the next cake layer on top and repeat the process with the remaining layers and filling.
21. Top with the final plain cake layer.
22. Wrap the assembled cake tightly in plastic wrap (this is crucial for the layers to soften).
23. Refrigerate the cake for 1-2 days. During this time, the moisture from the apple filling will seep into the cake layers, making them incredibly moist and tender.
24. If desired, just before serving, lightly sprinkle the top of the cake with confectioners' sugar.

SWAPS & NOTES

Dried Apples: Using dried apples is traditional and yields a more intense apple flavor and a jam-like consistency for the filling.

You can find these in the dried fruit section of most grocery stores.

Apple Pie Spice: This blend typically includes cinnamon, nutmeg, and allspice.

If you don't have it, you can make your own by combining 1 1/2 tsp cinnamon, 1/4 tsp nutmeg, and 1/4 tsp allspice.

TIPS FOR SUCCESS

Cool Everything Completely: Ensure both the apple filling and the cake layers are completely cool before assembly.

Warm components will make a soggy cake.

Don't Overmix the Cake Dough: Overmixing can lead to tough cake layers.

Roll Thinly & Evenly: Thin layers are characteristic of stack cake.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/old-fashioned-apple-stack-cake-with-dried-apple-filling/>