

## Appalachian Apple Stack Cake - The 100-Year-Old Mountain Wedding Cake

$\frac{1}{2}$  cup unsalted butter, softened



**OVEN**  
**350°F**

**TIME**  
**40 min**

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**SAVE**  
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### INGREDIENTS

For the Cake Layers:

- 4 cups all-purpose flour
- 1 cup granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$  teaspoon ground nutmeg
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  cup unsalted butter, softened

1 cup buttermilk

2 large eggs

For the Apple Filling:

- 3 cups dried apples
- 4 cups water
- $\frac{1}{2}$  cup brown sugar
- 1 teaspoon cinnamon
- ... teaspoon cloves
- 1 teaspoon vanilla extract

### DIRECTIONS

- Step 1: Prepare the Apple Filling: In a saucepan, combine dried apples and water. Simmer for 30-40 minutes until soft. Mash slightly with a fork or potato masher.
- Stir in brown sugar, cinnamon, cloves, and vanilla. Continue cooking until thick and spreadable. Let cool completely.
- Step 2: Make the Cake Dough: Preheat oven to 350°F. In a bowl, mix flour, sugar, baking soda, spices, and salt.
- Cut in butter until crumbly. Stir in buttermilk and eggs until a soft dough forms.
- Step 3: Form and Bake Layers: Divide dough into 6 equal portions. Roll each into a thin 8-inch round on parchment paper.
- Bake each layer for 8-10 minutes until lightly golden. Cool completely.
- Step 4: Assemble the Cake: Place one cake layer on a serving plate. Spread a generous layer of apple filling on top. Repeat until all layers are stacked.
- Cover and refrigerate for at least 24 hours before slicing.

### SWAPS & NOTES

You can substitute thick applesauce, but traditional recipes use rehydrated dried apples.

Add a tablespoon of molasses to the cake batter.

Make ahead: This cake is best assembled at least 24 hours before serving.

This is the kind of dessert meant to be shared - much like This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed

a Crowd.

## TIPS FOR SUCCESS

Traditional stack cakes are thin and sturdy.

This cake needs time for the apple filling to soften the layers.

It makes transferring thin layers much easier.

Clean the blade between cuts for neat slices.

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

Original recipe: <https://chefmaniac.com/appalachian-apple-stack-cake-the-100-year-old-mountain-wedding-cake/>