

APPLE STACK CAKE

A Lay Family recipe from the Southern Appalachians

INGREDIENTS

3 C self-rising flour
1 1/2 C sugar
1 C Crisco
3 eggs
1 tsp vanilla flavoring
1 tsp lemon flavoring
2 pkg dried apples,
cooked and mashed
2 TBSP allspice
1 1/2 C sugar

DIRECTIONS

1. Sift flour and sugar together, make a well.
2. Add Crisco, eggs, and flavoring.
3. Mx into a stiff dough; let set in refrigerator a couple of hours or overnight in a covered bowl.
4. Divide into 5 to 7 portions.
5. Grease and flour 9-inch pans and roll or pat dough out to fit pans.
6. Bake at 350 until golden brown, usually about 12 minutes.
7. Do not overbake; invert layers to cool.
8. They will be hard layers when cool.
9. Cook dried apples until tender, mash.
10. Apples are best cooked in a slow cooker in water before adding the sugar and spices.
11. Add 1 1/2 C sugar and spices; spread between cooled layers.
12. Put in airtight container, let set overnight or longer before serving.
13. Cake should be moist before serving. Slice thin.
14. Makes about 20 servings.

NOTES

This is what my Grandma passed on to me as a family "receipt", mostly verbatim. The furthest back we can trace it is my great-great-great grandmother. Package means a gallon Ziploc bag of dried apples from your trees. They should be sour or sourish cooking apples. If you don't have dried apples you can use home canned apple butter. Cake layers should be cookie consistency.