

Raw Apple Cake

INGREDIENTS

1 cup flour
1/4 teaspoon iodized salt
1/4 cup canola oil
2 tablespoons of butter
1 teaspoon cinnamon
2 cups Granny Smith apples, peeled & diced
Shortening: as needed
Additional granulated sugar: as needed

1 teaspoon baking soda
1 egg
1 cup granulated sugar
1 teaspoon vanilla extract
1 Bottle of 2012 Amador Ice Wine

DIRECTIONS

Sift together the flour, baking soda and salt. Set aside.

In another bowl mix apples and eggs. Add oil, sugar, vanilla and cinnamon.

Combine with flour mixture and mix well. Grease a 9" glass pie plate with shortening and coat with sugar. Put cake batter in the sugared pan.

Bake uncovered at 350 degrees for 45-50 minutes, until a pick inserted in the center comes out clean. Set aside to cool at room temperature

While cake is cooling, simmer 1 bottle of Amador Ice Wine. Whisk 2 tablespoons of butter into the wine. Stir frequently until the wine is reduced by half and is slightly syrupy. Once cake has cooled, drizzle sauce generously over cake.

