

Aspen Apple Cake

<http://userealbutter.com/2010/01/24/aspen-apple-cake-recipe/>

from Susan G. Purdy's [Pie in the Sky](#)

Note: The listed recipe is for sea level. All of the measures in parentheses are for @8500 feet above sea level. All measures in brackets are for @5000 feet asl.

3 cups sifted all-purpose flour (3 cups + 2 tbsps @8500 ft.)
1/2 tsp baking powder
1/2 tsp baking soda (1/4 tsp @8500 ft.)
1/4 tsp salt [1/2 tsp @5000 ft.] (1/2 tsp @8500 ft.)
1/2 tsp ground cinnamon
1/2 tsp ground nutmeg
3 cups apples, peeled, cored, and chopped
1 cup (6 oz.) raisins
1 cup (4 oz.) walnuts, chopped
1 1/2 cups canola or light olive oil [1 1/2 cups @5000 ft.] (1 1/3 cups @8500 ft.)
2 cups sugar (1 3/4 cups @8500 ft.)
3 large eggs [4 eggs @5000 ft.] (4 eggs + 1 yolk @8500 ft.)
2 tsps vanilla extract
3 tbsps whole milk [3 tbsps **buttermilk** @5000 ft.] (1/3 cup + 1 tbsp **buttermilk** @8500 ft.)
confectioners' sugar for sifting (optional)

With the oven rack in the center of the oven, preheat to 350°F [@5000 ft., preheat to 375°F and *bake* at 375°F] (@8500, preheat to 375°F, but *bake* it at 350°F). Grease and flour a 12- to 16-cup capacity tube or bundt pan. I used butter because I didn't have any butter-flavored shortening. In a medium bowl, mix together the flour, baking powder, baking soda, salt, and the spices. In another bowl, mix together the apples, raisins, walnuts, and 2 tablespoons of the flour mixture. Toss together to coat. In the bowl of a stand mixer, combine the oil, sugar, eggs, vanilla, and the milk (buttermilk @8500 ft.) and beat everything together on the lowest speed. While the mixer is still running, slowly add the flour mixture, scraping down the sides until combined. Add the apple mixture until it is well blended into the batter. It should be pretty thick. Empty the batter into the pan and smooth over the surface. Bake 75-85 minutes at sea level or 55-60 minutes at 5000 ft. or 65-70 minutes at 8500 ft. or until a toothpick inserted in the center comes out clean. Cool the cake in the pan on a wire rack for at least 20 minutes. Mine flipped out of the pan perfectly without any problems, although to be safe, you may want to run a sharp knife along the sides before releasing. Let cool completely and sprinkle with powdered sugar before serving.