



Apple Stack Cake

READY IN



45 min.

SERVINGS



6

CALORIES



1668 kcal

DESSERT

Ingredients

- 3 teaspoons double-acting baking powder
- 1 teaspoon baking soda
- 1.8 cups brown sugar packed
- 0.5 cup buttermilk
- 2 pounds apples dried cooked mashed
- 2 eggs
- 6 cups flour all-purpose
- 1 teaspoon ground allspice
- 4 teaspoons ground cinnamon

- 1 teaspoon ground cloves
- 1 teaspoon salt
- 1 cup shortening
- 2 teaspoons vanilla extract
- 2 cups sugar white

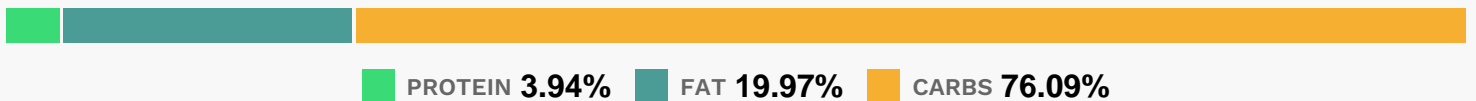
Equipment

- bowl
- oven

Directions

- Preheat oven to 450 degrees F (230 degrees C). Grease and flour six 8-inch pans.
- In a large bowl mix together white sugar, shortening, eggs, soda, baking powder, flour, salt, buttermilk, and vanilla. Divide batter into 6 equal parts. Press into prepared pans.
- Bake at 450 degrees F (230 degrees C) for ten minutes.
- To Make Filling: To the cooked and mashed apples, add the brown sugar, cinnamon, cloves, and allspice, and mix.
- Layer 1 cake, spread filling between layer on top and sides. Do this with each of the 6 layers.
- Let stand at least 12 hours before cutting.

Nutrition Facts



Properties

Glycemic Index:52.85, Glycemic Load:141.48, Inflammation Score:-7, Nutrition Score:31.403913186944%

Nutrients (% of daily need)

Calories: 1668.3kcal (83.41%), Fat: 38.24g (58.82%), Saturated Fat: 9.68g (60.5%), Carbohydrates: 327.71g (109.24%), Net Carbohydrates: 310.29g (112.83%), Sugar: 216.83g (240.93%), Cholesterol: 56.76mg (18.92%), Sodium: 979.28mg (42.58%), Alcohol: 0.46g (100%), Alcohol %: 0.12% (100%), Protein: 16.98g (33.96%), Manganese: 1.48mg (74.23%), Selenium: 50.83µg (72.62%), Fiber: 17.43g (69.7%), Vitamin B1: 1mg (66.98%), Folate: 237.57µg (59.39%), Vitamin B2: 0.97mg (57.34%), Iron: 9.09mg (50.51%), Vitamin B3: 8.92mg (44.6%), Phosphorus:

286.54mg (28.65%), Potassium: 963.13mg (27.52%), Copper: 0.53mg (26.41%), Calcium: 260.97mg (26.1%), Vitamin K: 24.08µg (22.93%), Vitamin E: 3.2mg (21.33%), Magnesium: 64.05mg (16.01%), Vitamin B5: 1.54mg (15.43%), Vitamin B6: 0.31mg (15.36%), Zinc: 1.51mg (10.04%), Vitamin C: 6.08mg (7.37%), Vitamin B12: 0.22µg (3.71%), Vitamin D: 0.55µg (3.69%), Vitamin A: 118.47IU (2.37%)