

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Dessert

Old Fashion Election Day Cake

Ingredients

Two .25-ounce envelopes dry active yeast (4 1/2 teaspoons)
1 cup warm water
3 cups all-purpose flour, divided
1 cup mixed dried fruit
3/4 cup plus 2 tablespoons packed dark brown sugar
1/2 cup apple juice
2 teaspoons ground cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon freshly grated nutmeg
1/2 teaspoon fine salt
1 cup (2 sticks) butter, softened
1/4 cup granulated sugar
3 eggs
1/2 cup applesauce
1 tablespoon vanilla
1/2 cup chopped pecans

For the glaze

1/2 teaspoon vanilla
1 cup powdered sugar
2 tablespoons milk

Instructions

In a medium bowl, sprinkle the yeast over the warm water. Stir a few times and let stand to for 1 to 2 minutes, until yeast is bubbly.

Add 1 1/2 cups of the flour to the bowl and stir until mostly smooth. Cover with plastic wrap and set aside in a warm place for about 30 minutes. The mixture should expand and become bubbly.

Meanwhile, place the dried fruit, 2 tablespoons of the brown sugar and all of the apple juice in a microwave-safe bowl. Stir until the sugar is dissolved. Heat in the microwave until hot and bubbling, 1 to 2 minutes. Stir and set aside to cool.

In a medium bowl, whisk the remaining 1 1/2 cups flour with the cinnamon, allspice, nutmeg and salt.



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Instructions Continued

Beat in the yeast mixture and then reduce the speed to medium-low and gradually beat in the flour/spice mixture. Add the rehydrated dried fruit with any remaining liquid, along with the pecans, and beat on medium speed until combined

Generously grease and flour a 12-cup bundt pan. Transfer the dough to the prepared pan and cover with plastic wrap. Let rise in a warm place until the dough fills the pan about three-quarters of the way, 1-2 hours, depending on how warm your room is.

When the cake is almost done rising, preheat the oven to 375 degrees.

Bake the cake until golden brown and a skewer inserted comes out clean, 40 to 45 minutes.

Cool for 10 minutes in the pan on a wire rack before turning on to a wire rack to cool completely.

To make the glaze:

Combine the powdered sugar with 1/2 teaspoon vanilla and 1 tablespoon milk. Gradually add additional milk until glaze reaches desired consistency. Spoon glaze over cake before serving.

