

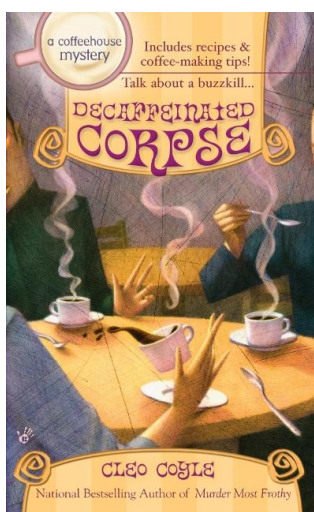
# Cleo Coyle's Buttermilk Apple Snack Cake

*A light, tender cake with a hint of sweet apple  
and the richness of buttermilk*



*“An anytime-of-day cake that’s easy to make  
and perfect with any kind of coffee, even (OMG) decaf!” ~ Cleo*

## Decaffeinated Corpse A Coffeehouse Mystery



Because of New York’s bountiful fall harvests, I always think about apple desserts at this time of year. My fifth Coffeehouse Mystery, *Decaffeinated Corpse*, took place in October with a climax that included the famous Greenwich Village Halloween Parade. In the recipe section of *Decaffeinated Corpse*, I included a yummy recipe for an easy cinnamon streusel coffee cake (*No Biggie Coffee Cake*) and *Cappuccino Muffins*. This Buttermilk Apple Snack Cake recipe wasn’t finished in time for publication, so I’m sharing it with you now. *My advice:* Buy a quart of buttermilk, reserve 1/2 cup for this snack cake recipe, and use the rest to make *Cleo Coyle’s Buttermilk Fried Chicken*. Look for my buttermilk fried chicken recipe to post at my website by Tuesday 10/4. For more of my recipes or to find out more about the books in my two mystery series, stop by my online coffeehouse at [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com) and... *Eat with joy!*

~ Cleo Coyle  
author of The Coffeehouse Mysteries  
[www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com)  
*“Where coffee and crime are always brewing...”*

# Cleo Coyle's Buttermilk Apple Snack Cake

Recipe (c) 2009 by Alice Alfonsi who writes *The Coffeehouse Mysteries* as Cleo Coyle with her husband Marc Cerasini

**Servings:** Enough for one 8-inch square pan

## Ingredients:

1-1/2 cups flour (*measure after sifting*)  
2 teaspoons baking powder  
1/4 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1 Golden Delicious apple  
1 cup confectioners' (powdered) sugar  
1/2 cup butter (*1 stick at room temperature*)  
2 large eggs (*room temperature!*)  
1 teaspoon vanilla  
1/2 cup buttermilk (*light buttermilk works fine*)

**(1) Mix dry ingredients:** Measure out flour, baking powder, baking soda, salt, cinnamon, nutmeg. Set aside.

**(2) Shred apple:** Peel one apple. Using a boxed grater (or food processor), shred the apple. (Do not chop or finely dice. Shred it as you would cheese.) Set aside. Use a Golden Delicious apple for best result. Just one apple to keep the cake light.

**(3) Beat wet ingredients:** Using an electric mixer, beat the confectioners' sugar and butter until light and fluffy. (Make sure butter is room temperature for best result.) Add eggs one at a time (room temperature eggs), whipping well each time. The whipping is what will make your cake light and delicate. Finally mix in vanilla and buttermilk.

**(4) Marry dry and wet ingredients:** With mixer on a low speed, add the pre-measured dry ingredients to your wet ingredients, mixing just enough to create a smooth batter. (Do not over mix or you will develop the gluten in the flour and toughen your cake.) With a spoon or spatula now gently fold in shredded apple, pour the batter into a greased and floured 8-inch square pan (or use cooking spray to keep cake from sticking).

**(5) Bake** at 350° Fahrenheit for 30 to 40 minutes. Test doneness: If a knife comes out clean, the cake is baked. If there's a bit of batter on the knife, keep baking until done and...*Eat with Joy!*



~ **Cleo Coyle**

*author of The Coffeehouse Mysteries*

To download more of my recipes, win free coffee, or find out more about my bestselling culinary mysteries, visit my online coffeehouse: [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com)