

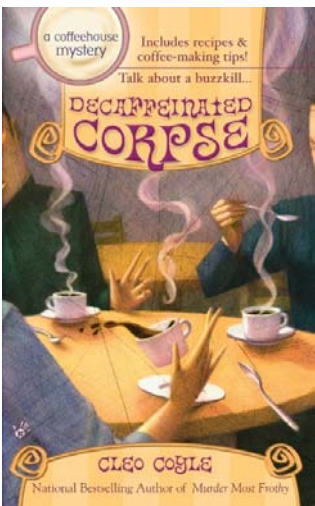
Cleo Coyle's Buttermilk Apple Snack Cake

*A light, delicate 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 Biggee 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 Web site on Friday 9/25. For more of my recipes or to find out more about the books in my two mystery series, stop by my Web home and... *Eat with joy!*

~Cleo Coyle
author of The Coffeehouse Mysteries
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 & 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 create gluten in the flour that will toughen your cake!) Then with a spoon or spatula gently fold in shredded apple, and pour 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!*



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