

Apple Cider Cake with Homemade Caramel Buttercream

Recipe By Sam Adler



Cooking and Prep: 
1.5 h

Serves:  8

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Sukkot

Diet: Vegetarian, Pescetarian

This patchke (but so worth it) three-layer apple cider cake will be the triumph of your Yom Tov table.

Ingredients (20)

Cake

- 12 ounces sparkling apple cider
- 1 medium size Gala apple, peeled, cored, and diced small, plus 1 medium sized apple cored and sliced th for garnish
- 4 cups all-purpose flour
- 1 tablespoon **Haddar Baking Powder**
- 1 and 1/2 teaspoons baking soda
- 1 and 1/2 teaspoons cinnamon

- 1/2 teaspoon **Haddar Kosher Salt**
 - 1 and 1/2 cups brown sugar
 - 1/2 cup granulated sugar
 - 1 cup vegetable or canola oil
 - 4 large eggs
 - 3/4 cup rice or **Gefen Soy Milk**
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Homemade Caramel

- 1 cup granulated sugar
 - 6 tablespoons Earth Balance or margarine, diced
 - 1/2 cup coconut creamer (not milk!), preferably cold
 - 1/2 teaspoon **Haddar Kosher Salt**
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Caramel Buttercream

- 1 cup Earth Balance, cold or margarine, softened
 - 3 and 1/2 - 4 cups confectioners' sugar
 - 3 tablespoons homemade caramel
 - 1 teaspoon rice or **Gefen Soy Milk**
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Start Cooking

Prepare the Cake

1. Preheat your oven to 350 degrees Fahrenheit and spray three nine-inch baking pans with baking spray or line them with Gefen Easy Baking Parchment Paper.
2. In a medium sized pot, add the sparkling cider and bring it to a boil. Continue boiling until reduced by half, about 10 minutes.
3. Add the diced apples to the cider and put the mixture in the fridge to cool.
4. In a large bowl combine the flour, baking powder, baking soda, cinnamon, and salt. Mix and

set aside.

5. In the bowl of a stand mixer fitted with the paddle attachment, add the sugars and oil, and beat on medium speed just until combined.
6. Turn the mixer to low add the eggs in one at a time after each one is incorporated.
7. With the mixer on low, add in one third of the flour mixture and mix until combined.
8. Next add half the rice milk, mix, and then another third of the flour mixture.
9. Add in the last of the rice milk along with the cider mixture, mix until combined and then add in the last of the flour.
10. Pour the batter into the prepared baking pans and bake for 30–35 minutes or until the cake edges separate from the pans and a toothpick inserted in the middle comes out clean. Cool.

Prepare the Caramel

1. In a medium sized pot over medium heat add the sugar and stir continuously with a heat proof spatula or wooden spoon.
2. As the sugar heats up it will clump together and turn a golden amber color. Keep stirring well and eventually the clumps will melt.
3. Stand back and add in the Earth Balance or margarine. The coldness of the margarine will cause the sugar to boil vigorously so make sure you are not too close.
4. Stir until the margarine melts, and then slowly add in the coconut cream, standing back again!
5. Add in the salt and stir until combined.
6. Allow the caramel to cool just a little, then add it to a heat proof container.

Prepare the Buttercream

1. In the bowl of a stand mixer fitted with the paddle attachment, add in the cold Earth Balance or margarine and the confectioners sugars and mix on medium speed until combined.
2. Add in the rice milk, and caramel sauce and continue to mix on medium speed. You may have to scrape down the bowl once or twice to mix it well.

Note:

If the buttercream is too liquidy, add in more confectioners' sugar. If it is too dry, add in more liquid starting with half a teaspoon at a time. Its best to use the Earth Balance straight from the fridge because it melts quickly. If the buttercream softens quickly, stick it in the fridge for a few minutes to harden slightly.

To Assemble

1. When the cakes are cool, slice off the dome tops with a long serrated knife to make tops straight and even.
2. Place one cake layer on a cake board or plate, and top with one-third cup or so of buttercream, smoothing it out evenly over the cake.
3. Add another cake layer, and more buttercream.
4. Top with the last cake layer and frost the whole cake with the remaining buttercream.
5. Take the apple slices (for garnish) and arrange them along the top of the cake, and then drizzle the top with the caramel.
6. Keep in the fridge and enjoy!

About

Sam shared this recipe for Dip the Apple. For more holiday tips, check out [Dip the Apple](#).