

A WRITER IN THE KITCHEN

with MK McClintock

This recipe comes to us from Elizabeth Hunter, the grandmother to Brenna and Ramsey in the Montana Gallagher series. This is a favorite among family and friends, and I'm certain that you'll enjoy it as well.

This cake is moist and bursting with flavor. The cranberries, pecans, and apples blend together to offer your taste buds a truly delectable treat. As a bonus, it's a one-bowl recipe and easy to make from start to finish.



Elizabeth Hunter's SPICED APPLE & CRANBERRY CAKE from *An Angel Called Gallagher*

Cake:

3 cups flour
1 cup sugar
1 1/2 tsp baking soda
1/2 tsp salt
1 tsp cinnamon
1/2 tsp allspice
1/4 tsp nutmeg
1 cup buttermilk
1/2 cup (1 stick) unsalted butter, melted
2 large egg whites
2 cups chopped gala apples
1/2 cup dried cranberries
1/2 cup chopped pecans

Glaze (optional & yummy):

1/4 cup unsalted butter, melted
2 cups powdered sugar
2-5 Tbs. non-fat milk (depending upon the consistency you prefer)
2 tsp pure vanilla extract

Directions:

1. In a large bowl, combine flour, sugar, baking soda, salt, cinnamon, allspice, and nutmeg.
2. Stir in buttermilk, butter, and egg just until combined.
3. Fold in apples, cranberries, and pecans just until combined; pour into sprayed* bundt pan (or 13 x 9 pan).
4. Bake at 325 degrees F for 45-55 minutes or until done.**
5. To make the glaze, combine the melted butter, powdered sugar, and 2 Tbs. of milk. Blend in the vanilla extract. Add additional milk based on the consistency you prefer.

*In this recipe, sprayed refers to the use of Baker's Joy Baking Spray with Flour. If you don't mind the extra calories, you can butter and flour the pan. Once upon a time, they would have used lard (our shortening) but I would not recommend it.

**Oven temps may vary, so check the cake after 45 minutes as it's easy to overbake. If you can insert a knife and have it come out completely clean, then you've overbaked the cake. The cake will continue to bake for a few minutes once removed from the oven. When inserting a knife it should come out mostly clean.



An Angel Called Gallagher is available in e-book, paperback, and large print. Visit www.mkmclintock.com/angelcalledgallagher for more information.