

Raw Apple Cake

- 1 cup flour
- 1 tsp baking soda
- 1/4 tsp iodized salt
- 2 cups Granny Smith apples, peeled & diced
- 1 egg
- 1/4 cup canola oil
- 1 cup granulated sugar
- 2 tbsps butter
- 1 tsp vanilla extract
- 1 tsp cinnamon
- 1 bottle of Ice Wine
- shortening: as needed
- additional granulated sugar: as needed

Sift together the flour, baking soda and salt.
Set aside.

In another bowl mix apples and eggs.
Add oil, sugar, vanilla and cinnamon.

Combine with flour mixture and mix well.
Grease a 9" glass pie plate with shortening and coat with sugar. Put cake batter
in the sugared pan.

Bake uncovered at 350 degrees for 45-50 minutes, until a pick inserted in the
center comes out clean. Set aside to cool at room temperature.

While cake is cooling, simmer 1 bottle of Ice Wine. Whisk 2 tablespoons of
butter into the wine. Stir frequently until the wine is reduced by half and is
slightly syrupy. Once cake has cooled, drizzle sauce generously over cake.