

Apple Lovers Loaf Cake

9 servingsPrep time: 15 min (includes chill time)Cook time: 40-50 min

Ingredients

- 4 eggs
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar
- 1/2 cup applesauce

- 2 tablespoons Greek yogurt
- 2 1/4 cups all-purpose flour
- 2 teaspoons baking powder

- 2 teaspoons apple pie spice, divided
- 1/2 teaspoon sea salt
- 1/2 cup lard
- 2 granny smith apples, peeled and finely diced
- 1 cup powdered sugar
- 1 – 2 tablespoons milk

Directions

1. Preheat oven to 350 degrees F. Spray a 9-inch loaf pan with non-stick cooking spray. Set aside.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat together eggs, granulated sugar, and brown sugar until doubled in volume.
3. Add applesauce and Greek yogurt, mixing until well incorporated.
4. In a small bowl, whisk together flour, baking powder, and 1 1/2 teaspoons apple pie spice. Place lard in a small microwave-safe bowl and heat in 30-second intervals, stirring after each until lard is melted.
5. Remove the bowl from the stand mixer and use a wooden spoon to stir in the flour mixture and melted lard, alternating and mixing well between each addition. Fold in the diced apples.
6. Pour batter into prepared loaf pan. Bake in preheated oven for 40 to 50 minutes, or until toothpick inserted in center comes out clean. Cool for 10 minutes before removing from pan. Place cake on a cooling rack and cool completely.
7. In a small bowl, whisk together powdered sugar and remaining 1/2 teaspoon apple pie spice. Whisk in milk 1 tablespoon at a time until the glaze is a pourable consistency. Drizzle over cake before slicing into 1-inch slices. Leftovers can be covered and refrigerated.

“This recipe was inspired by an olive oil apple cake I once enjoyed during a trip to Barcelona. I swapped the olive oil for melted lard and added diced apples and apple pie spice for a festive twist. Lard has proven to be such an underestimated ingredient in baking! While I originally thought of it as a go-to for pie crusts and biscuits, I discovered that using melted lard in place of oil creates a depth of flavor and texture that’s truly special.” Recipe by Tiffany Aaron
from Quitman, Arkansas

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1st Place - Sweet

TIFFANY AARON

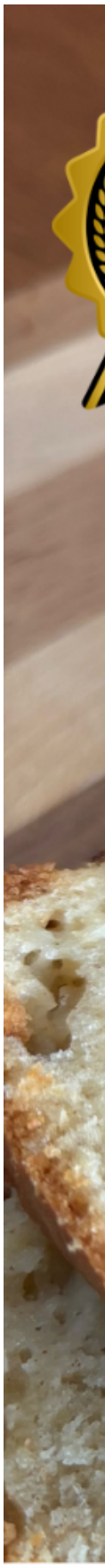


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