

## **Chef Larry's Apple Cinnamon Cake with Raspberry Sauce**

*Yield: 10 –12 Servings*

### **Ingredients:**

**1¾ cup Sugar, granulated, divided**  
**½ cup Butter, softened**  
**1 tsp. Vanilla**  
**6 oz. Cream cheese, softened**  
**2 each Eggs, large**  
**1½ cup Flour, all-purpose**  
**1½ tsp. Baking powder**  
**¼ tsp. Salt**  
**2 tsp. Ground cinnamon**  
**4 cup Granny Smith or Pippin apples, peeled, large dice**  
**as needed Pan release cooking spray**

### **For service:**

**as needed Lightly sweetened whipped cream**  
**as needed Vanilla bean ice cream (optional)**

**for service Confectioner's sugar**  
**for service Chef Larry's Raspberry Sauce (recipe follows)**

### **Method:**

**Preheat oven to 350 degrees F. Beat 1½ cup sugar, butter, vanilla and cream cheese at medium speed of mixer until well blended (about 3-4 minutes) Add eggs one at time beating well after each addition. Combine flour, baking powder and salt. Add flour mixture to creamed mixture beating at a low speed until well blended. Combine remaining ¼ cup sugar and cinnamon. Place apples in a bowl and add 2 tsp. sugar / cinnamon mixture, mix well. Fold diced apples into batter. Spray 8 inch round baking pan with spray coating. Pour batter into pan and top with remaining cinnamon sugar. Bake until set (approximately 1 hour). Test by piercing in the center with a knife. If knife comes out clean, cake is ready. Cool briefly and remove from pan. Slice warm and place on serving plates with a scoop of vanilla bean ice cream. Garnish with Confectioner's Sugar, Raspberry Sauce, whipped cream and mint sprigs.**

## **Chef Larry's Raspberry Sauce**

*Yield: 1 cup*

**Ingredients:**

**1 cup Raspberries, hulled and sliced**  
**1/2 cup Orange juice**  
**1 tblspn. Sugar**  
**squeeze Fresh lemon juice**

**Method:**

**Place raspberries, orange juice, sugar and lemon in a blender. Puree until smooth.**  
**Strain and reserve until use.**