

Vidal Blanc Apple Cake



Amount	Unit	Ingredient
2	cup	Old York Cellars Vidal Blanc
2 1/2	cup	flour
1	tsp	baking powder
		1 stick & 2 tbsp salted butter, cubed
8	tbsp	granulated sugar, divided
1/2	tsp	vanilla extract
1		egg
2	lb	apples
1		lemon
3 1/3	tbsp	corn starch

Place the flour and baking powder into a bowl, stir to combine, and set aside.

In another bowl, or in the bowl of a stand mixer using the paddle attachment, cream

together the butter and 2 Tbsp. sugar until light and fluffy. Add the egg, and stir to mix until combined.

Add the flour mixture in three batches, and stir to combine completely between each addition. Bring the dough together into a ball with your hands, and flatten it to form a disc. Wrap in plastic and refrigerate for 30 minutes.

Peel, core, and cut the apples into small cubes. Sprinkle with the lemon juice, and toss to coat, to prevent browning.

In a small bowl, combine about a third of the [Old York Cellars Vidal Blanc](#) with the cornstarch and vanilla extract, and whisk until smooth.

Place the rest of the [Old York Cellars Vidal Blanc](#) and the remaining sugar in a saucepan over medium-high heat. Bring to a boil, stirring constantly. Add the starch mixture and continue to stir. When it reaches a boil for the second time and has begun to thicken, remove from the heat.

Preheat the oven to 350°F (convection 300°F) and grease a 10-inch springform pan.

Press the chilled dough evenly into the bottom of the prepared pan. Prick the dough several times with a fork.

Spread the apples in the pan in an even layer, and pour the wine glaze on top so the apples are fully covered.

Bake for 1 hour, or until the cake has cooked through. Remove from the oven and cool completely on a wire rack before removing from the pan and serving.

CHEERS & ENJOY!