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## How To Make Apple Stack Cake

Yield: 14 min Total Time: 80 min

Recipe from: https://www.recipeschoose.com/recipes/apple-stack-cake-cherokee-indian-recipe

## **Ingredients:**

- 1 pound apples dried unsulphured, 4 to 5 packed cups
- 1 cup dark brown sugar packed
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 4 cups water
- 5 cups flour all-purpose
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 3/4 teaspoon salt
- 3/4 cup unsalted butter at room temperature
- 1 cup granulated sugar
- 2 large eggs
- 1 cup sorghum syrup or dark molasses
- 1 cup buttermilk
- powdered sugar for serving, optional

## **Nutrition:**

1. Calories: 480 calories

2. Carbohydrate: 88 grams

3. Cholesterol: 60 milligrams

4. Fat: 11 grams5. Fiber: 2 grams

6. Protein: 6 grams

7. SaturatedFat: 7 grams

8. Sodium: 290 milligrams9. Sugar: 52 grams

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