



Molasses Spice Cake with Caramelized Apples

Ingredients

- 3/4 cup milk
- 2 tablespoons brandy
- 1 1/2 teaspoons [Fustini's Michigan Apple Balsamic Vinegar](#)
- 2 cups flour
- 1 1/2 teaspoons baking soda
- pinch salt
- 1 teaspoon cinnamon
- 1/4 teaspoon ground cloves
- 1 stick butter, soft
- 1/2 cup sugar
- 2 eggs
- 3/4 cup light molasses

Caramelized Apples

- 2 cups of sugar
- 1/2 cup water
- 3 apples, peeled, cored and diced
- 1 teaspoon preserved ginger, chopped
- 1 teaspoon [Fustini's Sicilian Lemon Balsamic Vinegar](#)

Apple Cream

- 1 cup heavy cream
- 3-5 tablespoons powdered sugar
- 1 teaspoon [Fustini's Michigan Apple Balsamic Vinegar](#)

Directions

Step 1.

Preheat oven to 350 degrees. Prepare baking pans by lining with parchment. Combine milk, brandy and vinegar in one bowl. Combine flour, baking soda, salt, cinnamon and cloves in another bowl. Place butter and sugar into the bowl of a stand mixer fitted with paddle attachment and process until light and fluffy. Add eggs, one at a time, scraping edges as necessary. Add molasses and mix well. Alternate between dry and wet ingredients with mixer on low until the cake batter is just formed. Do not over mix. Pour batter into prepared baking pans bake in the hot oven until a toothpick inserted in the center comes out clean - 25 to 30 minutes depending on pan size and composition. Let cool before unmolding and cooling completely.

Step 2. Caramelized Apples

Place sugar and water into a large pot with a heavy bottom. Place over moderate heat and cook, without stirring until sugar dissolves. Turn heat to moderately high and cook, without stirring until sugar has caramelized. Remove from heat and add apples. Stir with a wooden spoon and place back over the heat. Cook three minutes. Remove from heat and add preserved ginger and Fustini's Sicilian Lemon Balsamic Vinegar. Stir and use immediately

Step 3. Apple Cream

Whisk the cream in a chilled bowl 30 seconds. Add powdered sugar and Fustini's Mi Apple Balsamic Vinegar and whisk until thick and can be picked up with the whisk.

Cut cake for serving size. Pour some caramelized apples over top and garnish with whipped cream.