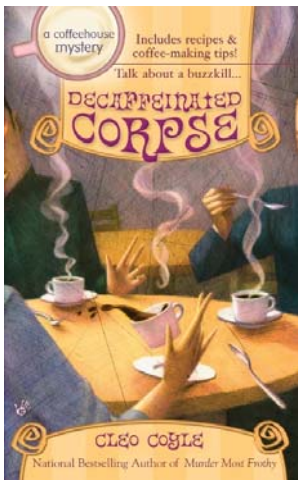


# Cleo Coyle's Buttermilk-Apple Snack Cake

A light, delicate cake with a hint of sweet apple  
and the richness of buttermilk.



*"An anytime-of-day cake that's easy to make  
and perfect with any kind of coffee—even (OMG) decaf!"*



## Cleo Coyle's *Decaffeinated Corpse* (A Coffeehouse Mystery)

Because of New York's bountiful fall harvests, I always think about apple desserts at this time of year. *Decaffeinated Corpse* took place in October with a climax that included the famous Greenwich Village Halloween Parade. In the recipe section of *Decaffeinated Corpse*, I included a yummy recipe for an easy cinnamon streusel coffee cake ("No Biggie Coffee Cake" pg. 269 and "Clare's Cappuccino Muffins" pg. 272). This Apple-Buttermilk Snack Cake recipe wasn't finished in time for publication, so I'm sharing it with you now.

**My advice:** Buy a quart of buttermilk, reserve 1/2 cup for this snack cake recipe, and use the rest to make "Cleo Coyle's Buttermilk Fried Chicken" — look for my free buttermilk fried chicken recipe next to this one on my Website: [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com). Enjoy!

## Cleo Coyle's Buttermilk-Apple Snack Cake

Recipe (c) 2008 by Alice Alfonsi who writes as Cleo Coyle with her husband Marc Cerasini

**Servings:** This recipe makes enough to fill one 8-inch square baking pan

### Ingredients:

1 Golden Delicious apple  
1-1/2 cup flour  
2 teaspoons baking powder  
1/4 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1 cup confectioners' (powdered) sugar  
1/2 cup butter (1 stick at room temperature!)  
2 large eggs (room temperature!)  
1 teaspoon vanilla  
1/2 cup buttermilk (light buttermilk works well, too)

### Five Easy Steps:

**(1) Mix dry ingredients:** Measure flour, baking powder, baking soda (to counteract the acid in the buttermilk), salt, cinnamon, and nutmeg. Set aside.



**(2) Peel and shred one apple** on a boxed grater (or process in food processor). Set aside. Note: Use a Golden Delicious apple for the best result. Just one apple to keep the cake light!

**(3) Beat wet ingredients:** Using an electric mixer, beat the confectioners' sugar and butter until light and fluffy (make sure butter is room temperature—very important for the best result!). Add the eggs one at a time (room temperature eggs!), whipping air into the mixture. The air is what will make this cake light and delicate in your mouth. Finally mix in vanilla and buttermilk.

**(4) Marry dry and wet ingredients:** With mixer on a low speed, add the pre-measured dry ingredients to your wet ingredients, mixing just enough to create a smooth batter. (Do not over mix or you will create gluten in the flour that will toughen your cake!) Then, with a spoon or spatula, gently fold in shredded apple, and pour batter into your greased and floured 8-inch square pan (or use cooking spray to keep cake from sticking).

**(5) Bake** at 350 degrees Fahrenheit for 30 to 40 minutes. Test doneness with a knife. Insert in center of cake. If it comes out clean, the cake is baked. If there's a bit of batter on the knife, keep baking until done.

