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Host Suzanne Nance loves to explore Portland's foodie culture, and what better way than to go straight to the chefs of some of our most beloved restaurants!

Together, Suzanne and the culinary artists of the City of Roses will explore music through the idea of comfort food, provide recipes, and chat about the joy of cooking, all paired with lush, beautifully crafted music.

On this week's episode, Bob's Red Mill Food Innovation Chef Sarah House shares her recipe for Apple Pecan Cake. She recommends pairing with a dark roast coffee such as Nossa Familia's Mathilde's French Roast. Enjoy!

Apple Pecan Cake by Sarah House

This Irish Apple Cake features crunchy pecans and tart apples baked in a lightly sweetened, sturdy—yet tender—cake. The cake starts off with a biscuit-like dough that's pressed into the bottom of the pan. Chopped apples and cinnamon are then layered across the base to fill every bite. Milk is whisked into the remaining dough, creating a light batter that is poured across the top, holding everything together. Baked with a fan of apples on top, this easy cake is quick to make and delightful to eat.



Ingredients:

- 2 ¼ cups Unbleached White All-Purpose Flour
- ¾ cup + 2 Tbsp Granulated Sugar, divided
 - ¾ tsp Baking Powder
 - ¼ tsp Salt
 - ¾ cup Butter, cool, cubed
- 1 cup Diamond of California Pecan Halves, chopped
- 1 Egg, lightly whisked
- 1 ½ tsp Vanilla Extract
- ⅓ + ½ cup Milk, divided
- 3 Tart Apples, peeled, cored, and sliced ½-inch thick (about 6 cups/1 ½ lbs)
 - 1 tsp Ground Cinnamon
 - Powdered Sugar to garnish

Instructions:

1. Preheat oven to 350°F. Butter an 8-inch springform or false-bottom round cake pan; set aside.
2. In a large mixing bowl, combine flour, ¾ cup sugar, baking powder and salt. Using a pastry blender or fork, cut butter into the flour mixture until the mixture resembles breadcrumbs. Add pecan pieces and toss to incorporate. Add egg, vanilla extract and ⅓ cup milk. Mix until a biscuit-like dough forms.

3. Remove half of the dough and pat into the bottom of the prepared cake pan with dampened fingers. Arrange apples in a decorative pattern over the dough and then sprinkle with ground cinnamon and 1 tablespoon sugar.
4. Add ½ cup milk to the remaining dough and mix until it forms a batter. Drizzle the batter over the apples, allowing some of the apples to peek through the top. Sprinkle the top with the remaining 1 tablespoon sugar.
5. Bake until the top has just begun to color, the sides are beginning to pull away from the pan and a toothpick inserted in the center comes out clean, about 50 minutes.
6. Let cool before removing from the pan. Dust with powdered sugar, then slice and serve.



Chef Sarah House
Bob's Red Mill Food Innovation Chef

Sarah House has over fifteen years expertise in the pastry arts, having worked as the pastry chef at several fine dining restaurants and bakeries in Oregon, California, and South Carolina. She is a graduate of the pastry arts program at the prestigious Culinary Institute of America at Greystone in Napa Valley, California. House joined Bob's Red Mill in 2011, concentrating on product and recipe development.

Find more recipes and stock up on your favorite food staples at www.bobsredmill.com



Bob Moore and Sarah House