

# Old Fashioned Apple Stack Cake

## Ingredients

- 2 pints of Apple Butter
- ½ cup sugar
- 3 ½ cups all-purpose flour
- ⅓ cup molasses
- ½ cup shortening
- 1 large egg
- ½ cup buttermilk
- 1 tsp. Vanilla extract
- 1 tsp. Ground ginger
- ½ tsp. Baking soda
- ½ tsp. Salt
- ½ tsp. Ground cinnamon
- Pinch of ground ginger

1. Preheat oven to 350 degrees. Grease 9 inch cast iron skillets (or cake pans) This will make 6 layers so the more pan, the faster you get finished.

2. Beat shortening and sugar until creamy. Add buttermilk, molasses, egg, and vanilla, beating well.

3. In a separate bowl combine flour, ginger, baking soda, salt, cinnamon and nutmeg.

4. Slowly add the flour mixture to the wet mixture. Mix until combined.

5. On a lightly floured surface, form the dough into 6 equal balls and flatten each ball out a little.

6. Put 1 ball in each pan and use your fingers to lightly press the dough all the way to the edges of each pan.

7. Bake for 10 minutes or until lightly browned. The layers will be cookie-like.

8. Remove from pans and cool, or I like to put them together while they're still warm.

9. Place a layer on a plate and spread with the apple butter. Continue this step until you use all of your layers, then finish by spreading Apple Butter on top.

10. ENJOY!!!