

Apple Pie Cake

Louise Griffin

- $\frac{1}{2}$ stick soy margarine (or 4 oz. butter)
- 1 egg, beaten/egg replacer
- $\frac{3}{4}$ C. honey/raw sugar (or just white sugar)
- 1 C. flour
- 1 t. baking soda
- 1 t. each cinnamon, allspice, nutmeg, vanilla
- $\frac{1}{2}$ t. salt
- 2 C. chopped apples & nuts

1. Preheat oven to 350 degrees.
2. Melt butter in saucepan. 3. Stir egg and honey quickly into the butter so that the egg doesn't cook. 4. Combine the dry ingredients. 5. Add to egg mixture, stirring to make a thick batter. 6. Fold apples and nuts into batter with spatula; spoon this into a well-oiled and lightly floured pie pan. 7. Bake at 350 degrees for fifty minutes.

The Femme Responds: This turned out to be a top recipe—unbelievably simple and fast while always bringing the guests back for more. You can make it in an extremely healthy manner, as indicated by the first set of ingredients, or with butter, egg, and sugar. The first time I made it, I got enthusiastic about the apple/nut mixture, using about three cups (two apples). The second time I added even more. The amount seems to be optional. The batter will be quite brown even before you bake it. Although it is good cooled, the "pie cake" won't last that long: people just dive in. I would recommend this for casual meals, more formal meals, or potlucks. Good with whipped cream, vanilla ice cream, or just plain.

Butch Bio: Louise and her partner have been operating a women-only restaurant, Something Special, in Miami for the past 20 years. They offer vegetarian meals from 6 to 10 pm every Wednesday through Sunday, charging a sliding scale of what the women can afford to pay. They also provide a "traveling-womyn's sanctuary," where lesbians can feel at home when they are on the road. Visitors choose between backyard camping complete with an outdoor fire ring or a one-bedroom courtyard apartment across the street from the ocean. Louise is the main chef; together they have produced a cookbook called Dancing in the Kitchen.

www.dykenotes.com

+More about Louise Griffin in "Butch Basics" in Cheese Melts.

1. Preheat oven to 350 degrees, 325 degrees for a glass pan.
2. Place all dry ingredients into a sifter. Sift into an ungreased eight-inch pan. 3. Make a face with a spoon in the dry ingredients--two eyes and a smiling mouth. 4. Into one "eye," put the vanilla, and into the other "eye," the vinegar. Spoon the oil into the "mouth."
5. Pour the water over all, and stir with a spoon until smooth. 6. Place in the oven, and bake for twenty-five to thirty minutes. A toothpick inserted in the center should come out clean

This cake develops a shiny, crisp crust on top and remains moist inside. If you really can't help yourself and you want to frost this cake, let it cool first. Ask your kids why the vinegar foams when added to the dry ingredients. It is the chemical reaction of acid in the vinegar with the alkali of the baking soda.

The Femme Responds: There is no doubt that this cake is easy with very few dishes to clean up afterward. Because it is extremely dense, it is also good with whipped cream or vanilla ice cream.