

Apple Stack Cake Layers

Ingredients

2 cups brown sugar

1 cup margarine

1 Tbsp vanilla

2 eggs

5 cups self rising flour

½ cup buttermilk

Instructions

Beat sugar, vanilla, and margarine. Add eggs and beat again. Add flour and buttermilk alternately. Beat after each addition. Chill dough in refrigerator about 30 minutes so it will be easier to handle. Grease bottoms of cake pans (about 6 to 8 of the same size).

Divide dough into pans (about 4 to 6 ounces in each one). Bake at 350 till top of cake layer is golden brown. Spread spiced, dried, cooked, and pureed apples between layers and on top and side of cake.