



Recipe:

Judge Jack Zouhary's Deliberation Cake (aka Cinnamon Apple Cake)

INGREDIENTS:

1 $\frac{3}{4}$ cups sugar, divided

$\frac{1}{2}$ cup (1 stick) margarine,
softened

1 tsp vanilla extract

6 oz block-style fat-free (or
not) cream cheese, softened

2 large eggs

1 $\frac{1}{2}$ cups all-purpose flour

1 $\frac{1}{2}$ tsp baking powder

$\frac{1}{4}$ tsp salt

2 tsp ground cinnamon

3 generous cups chopped
peeled Rome apples

Cooking spray

DIRECTIONS:

Preheat oven to 325 degrees.

Beat 1 $\frac{1}{2}$ cups sugar, margarine, vanilla, and cream cheese at medium speed of a mixer until well-blended (about 4 minutes). Add eggs, one at a time, beating well after each addition.

Combine flour, baking powder, and salt. Add flour mixture to creamed mixture, beating at low speed until blended.

Combine $\frac{1}{4}$ cup sugar and 2 tsp cinnamon; sprinkle the mixture with apples in bowl; then stir apple mixture into batter.

Pour batter into a 8-inch spring form pan coated with cooking spray and sprinkle with remaining cinnamon mixture.

Bake at 325 degrees for 1 hour and 10 minutes or until the cake pulls away from the sides of the pan.

Cool the cake completely on a wire rack, and cut using a serrated knife.

Serves 12

A courthouse hit with jurors and judges alike—
best in the fall when cooking apples are plentiful.

