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## Apple Cardamom Cake

### Ingredients for 9"x11" Cake Pan:

¾ cup sugar	3 eggs
½ tsp. vanilla	1 cup flour
1 tsp. baking powder	1 tsp. cinnamon
½ tsp. cardamom	½ tsp. salt
6 oz melted butter	¾ cup Half and Half
1 lb apples, peeled, cored, sliced	

- Preheat oven to 350° F
- In a mixer, combine sugar and eggs and mix until light and slightly thickened.
- Add vanilla and mix well.
- Add flour, baking powder, cinnamon, cardamom, and salt. Mix until combined.
- While mixer is running, slowly add melted butter and Half and Half.
- Add apples to the batter.
- Spread into a greased and floured cake pan. Bake for 25-35 minutes rotating halfway through the baking cycle.
- Cake is done when a knife inserted through the center comes out clean.
- Drizzle with cardamom icing

### Ingredients for Cardamom Icing:

1 stick butter	2 cups confectioners' sugar
1 tsp. cardamom	½ cup Half and Half

- Combine butter, confectioners' sugar, and cardamom.
- Slowly add Half and Half a little at a time while mixing until your desired consistency is reached
- If you make the icing in advance, keep it refrigerated until it is ready to be used. Then remix it in a mixer. You may need to add a bit more Half and Half.

From the recipe files of  
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