

Buttery Pound Cake with Harvest Apple Compote and Homemade Whipped Cream

Apple compote:

3 lbs Apples (use a variety of sweet and tart), cored, sliced
1/2 Cup Sugar
1/2 Cup Water
1/2 Tsp Cinnamon, ground
1/4 Tsp Nutmeg, freshly grated
2 T Apple brandy

Homemade whipped cream:

1 Cup Heavy whipping cream, chilled
1 T Powdered sugar
1 T Apple brandy

Apple compote:

Wash, core, and slice apples. Place apples, sugar, water and spices in a large heavy bottom sauce pan. Bring to boil and turn down heat to simmer. Cook for approximately 20 minutes, stir occasionally. If apples appear dry, add small amount of water. Taste for sweetness, add additional 1-2 tablespoon sugar if needed. Add brandy and simmer for 10 additional minutes. Break up any large chunks of apples for smoother consistency. Serve warm over pound cake with a dollop of homemade whipped cream.

Homemade whipped cream:

Using a stand or hand mixer, whip cream, powdered sugar and brandy until soft peaks form.



ATLANTA BOTANICAL GARDEN

Recipe by Garden Chef Amanda Dew Manning