

Cammi Chapman's Apple Butter/Applesauce Stack Cakes

Ingredients:

1 c. sugar
½ c. buttermilk
1/ ½ c. solid shortening
1 egg
1 tsp. vanilla
1 tsp. soda
4 c. flour
1 quart cold homemade apple butter or applesauce

Mix all ingredients but flour and apple butter/applesauce with hands.
Add the flour a small amount at a time. (It has to be stiff)

Roll into a loaf and pinch out into 8 balls. (There are 8 layers to this cake.)
Roll each ball of dough out thin, like piecrust, almost as large as the cake pans.
(We used pie tins.)
Finish pressing with hand to fit pan.
Bake at 450 degrees for 8-12 minutes, 2-3 pans at a time.

While hot, stack each layer and spread with apple butter/applesauce.