



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: Onions

Vidalia Restaurants' Vidalia Apple Cake

Ingredients:

1 cup Vidalia Onions, peeled and cut into 1-inch strips
2 Tbs vegetable oil
3 Granny Smith apples, cored, peeled, halved and cut into 1/8 inch slices
1/2 cup butter
3/4 cup brown sugar
2 large eggs
1/2 cup all-purpose flour, sifted
1-1/2 teaspoons double-acting baking powder
1/3 cup whole milk
1/4 tsp vanilla extract 3/4 cup plus 2 tablespoons granulated sugar
1/2 cup powdered sugar for dusting

Directions

Preheat oven to 350 degrees. Place Vidalia onions on a sheet pan greased with the vegetable oil and bake in the oven for 45 minutes to caramelize. Remove and then bake sliced apples for 5 minutes. Remove. Melt the butter in a 10-inch skillet and add the brown sugar. Stir with a wooden spoon until dissolved. Remove the pan from the heat and add the caramelized onions. In a medium mixing bowl, combine the eggs, flour, baking powder, milk, vanilla and granulated sugar. Mix well. Line a 9-inch greased cake pan with parchment paper. Make a layer of the Vidalia Onion mixture and then a layer of apple slices. Cover with the batter. Bake for 45 minutes. Remove from oven and cool to room temperature. Reverse the pan onto a serving tray and powdered sugar lightly over the top of the cake.

*This batter will inflate during the baking process so make sure you use a deep 9-inch cake pan so you have some height. This will ensure the batter doesn't overflow.