***A RECIPE FROM CHARLENE’S KITCHEN***

**directions for filling and icing RH apple Layer cake**

**Prep. Time: 15-20 minutes Difficulty: Moderate Kosher Category: Dairy**

**ingredients**

**1 round layer of High Holiday Apple Cake**

**237ml Almond Cream Cheese Filling**

**118ml Apricot Jam Glaze (see note below)**

**4 tablespoon Honey**

**110 grams finely minced Almond**

**EQUIPMENT**

**Greaseproof Paper**

**25 cm Flat Serving Cake Plate, minimum diameter 10 inches**

**Serrated Paring Knife**

**Wooden Toothpicks, optional**

**Serrated Bread Knife**

**Large Spatula**

**Cardboard Cake Disc, 25-30 cm diameter**

**Covered Microwaveable Dish, 250 cm size**

**Pastry Brush**

**INSTRUCTIONS**

1. **CUT CAKE LAYER INTO TWO LAYERS**
   * **Place 4 sheets of greaseproof paper on a flat serving plate of your choice.**
   * **Place the cake layer, bottom-side up, centered over the paper. Placing the paper under the cake will allow for easy clean-up and placing the cake layer bottom side up will give the cake a nice flat surface for decorating and eliminates the need to cut away cake to make it level.**
   * **With a Serrated Paring Knife, cut a thin vertical wedge up the edge of the cake, big enough to see but small enough to be hidden easily when the cake is decorated. You can outline the cut with toothpicks to insure the cut is found if you are worried it will not be found.**
   * **Using a Serrated Bread Knife, slice the cake horizontally, making 1 layer into two.**
   * **Using a large spatula and or cardboard cake disc, remove the now top half layer, and reserve for later use.**

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**(continued)**

1. **Using a spatula spread Almond Cream Cheese Filling evenly over the lower layer of the cake.**
2. **Replace top layer, cut side down, lining up the wedge. If tooth picks were used, make use they line up and then carefully removed.**
3. **Brush off any crumbs from top and sides of the cake. Place the Apricot Glaze in a covered microwave safe container and heat in a microwave until liquid like. Using a pastry brush and or knife, paint the top and sides of the cake with the Apricot Glaze. Let glaze set slightly.**
4. **Press the minced Almonds into the sides of the cake. There will be excess nuts. Let Apricot Glaze with nuts set before proceeding to insure nuts stay-in place.**
5. **Place Honey in covered microwave safe container and heat in microwave until just liquid like. Drizzle decorated cake with the melted honey and let cool to set.**
6. **Carefully remove, by pulling out, the greaseproof paper. The top of the cake can be decorated with a small amount of the minced almonds if desired.**

**Notes--Apricot Jam Glaze**

* **Why this Process**

**Jam for glazing or moisture-proofing needs to be a smooth consistency to work properly. The little bits of jam in the jar need to be removed. I have found the easiest way to achieve this is to puree the jam rather than trying to strain it. While this method is not difficult, it is a little messy. So, I have found it time saving to just puree an entire jar of jam, keep in the refrigerator, and use as needed.**

* **Type of Jam to Use**

**Normally, I would say find the best quality product you can afford or obtain but for this process I find the least expensive product works the best. Think about what we are trying to do. We are creating a product to coat and or seal our food. Think of glue. The less expensive type of jam usually has a much higher amount of sugar which is what is needed to make our “baking glue”.**

* **How to Make**

**Place contents of a jar of Apricot Jam in a food processor fitted with a metal blade. Process until all the bits are pureed and the contents are a smooth thick liquid. Return the pureed jam to the jar, mark the label “Pureed Jam for Glazing and Moisture-Proofing Baked Goods”, and place in refrigerator. This well keep refrigerated for several months.**