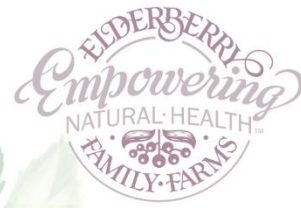


ELDERBERRY APPLE CAKE

Ingredients:

6 peeled and cut apples	Sprinkle of cinnamon and sugar
4 eggs	1 cup olive oil or vegetable oil
1 cup milk	1 1/2 cups sugar
4 cups all-purpose flour	4 teaspoons baking powder
1 teaspoon cinnamon	2 teaspoons vanilla
Greek honey	Powdered sugar
1/2 cup Elderberry syrup	



Sprinkle cut apples with cinnamon and sugar, set aside. Preheat oven to 350 degrees. Whisk eggs, milk, and oil in a small bowl. In a larger bowl, combine the sugar, flour, baking powder, vanilla, and cinnamon. Pour liquid contents into large bowl with dry contents and mix well. Fold in apple mixture. Pour cake batter into greased Bundt pan and pour Elderberry syrup on top using a butter knife to marble the syrup into the batter. Bake for 1 hour and 15 minutes, or until lightly brown. Allow cake to rest for 30 minutes, turn it out and glaze with honey and finish with a sprinkle of powdered sugar.

Recipe by Theresa Echols

Baking Option: You can switch out the apples for pears. In Greece, when pears are in season, they're absolutely divine and make for a great alternative!

This Elderberry Apple Cake recipe is based on the traditional Greek Apple Cake called Milopita. The moist, delicate, and lightly spiced flavors blend perfectly with the addition of our spiced Elderberry Syrup. It's delicious and will simply dissolve in your mouth. It can be served as a breakfast treat or dessert. Enjoy!