



Dicey Riley's Apple Cake

Great tasting cake. Whiskey is optional but Dicey Riley would have thought it important.

Dicey Riley was a famed Dublin street character, immortalized in a popular ballad.

"Poor Old Dicey Riley, she has taken to the sup
Poor Old Dicey Riley, she will never give it up."

Part of the [St. Patrick's Day Menu](#)

Quantity		Ingredients	Preparation Notes
1/2 lb		Butter	• Preheat oven to 350 degrees
1 C		Sugar	• In large bowl, cream butter
4 Lg		Eggs	• Add eggs, beating after each is added
1 1/4 - 1		Flour	• Add baking powder and flour, mix well
1/2 C			• In a greased spring form pan, pour half of the batter
1 tsp		Baking Powder	• Mix together cinnamon and sugar in separate cup or bowl
3		Tart Apples, peeled, cored and sliced thin	• Arrange 1/2 to 2/3 of the apples over the batter
2 tsp		Sugar	• Sprinkle 1/2 of cinnamon sugar mixture over the apples
1 1/2 Tsp		Cinnamon	• Pour remaining batter over the apples
4 Tbsp		Irish Whiskey (optional)	• Arrange remaining apples on top of the batter
			• Sprinkle remaining cinnamon and sugar over apples
			• Bake for 50 minutes at 350
			• Remove from oven and cool.
			• Sprinkle top with whiskey if desired.