

Rustic French Apple Cake

One 9-inch Springform Cake Pan

Parchment paper

Ingredients:

110g All-purpose flour

3/4 teaspoon baking powder

pinch of table salt

450g apples – about 3 apples total (recommended varieties - all Honeycrisp OR a mix of varieties - Braeburn, Honeycrisp, Jonagold, Fuji)

2 large eggs, at room temperature

150g granulated sugar

3 Tablespoons rum

1/2 teaspoon vanilla extract

115g European-style salted butter, melted and cooled to room temperature

1 Tablespoon butter for greasing the inside of the parchment paper

1 Tablespoon granulated sugar for the top

1 Tablespoon powdered sugar to dust the top of the cake (optional)

Method:

1. Peel and core the apples, then **dice them into 1-inch pieces. It is very important the apples are not too large.**

Spreading the apples on a baking pan, bake the peeled, chopped apples in a 300° oven for 30 minutes to release some of the excess moisture in the apples. Ensure that the oven rack is in the center of the oven. Once cooked, set aside the apples and cool.

Raise the oven temperature to 360°, leaving the oven rack in the center of the oven.

2. Ensure that the bottom pan has the rim edge facing down. This will make it easier to remove the cake later.

Cut a round circle of parchment paper so it fits the bottom of the pan. Cut 2 strips of parchment paper as tall as the side walls of the pan (due to the standard size of the parchment paper, the strips will overlap). Lightly spray the inside of the side wall and the bottom of the pan with vegetable spray. (The vegetable spray will act as temporary glue so the parchment paper sticks and doesn't move around.)

Butter the parchment on one side. Place the parchment pieces inside the pan, so the buttered side will be in contact with the cake batter.

3. In a small bowl, whisk together the flour, baking powder, and salt. (No need to sift.) Set aside.

4. In an automatic mixer with a wire whip attachment, beat the eggs and sugar on high speed until light yellow in color and very well aerated (4 minutes). Remove the bowl from the machine and with a wire hand whisk, add the rum and vanilla. Whisk in half of the flour mixture, then whisk in half of the melted butter. Whisk in the remaining flour mixture, then the rest of the butter.

7. Fold in the cooled apple cubes until they're well-coated with the batter and scrape the batter into the prepared cake pan, smoothing the top a little with a spatula. Sprinkle the 1 Tb. granulated sugar evenly over the top.

8. Place the cake on a baking sheet in case any liquids run out during the baking process. Bake the cake for 1 hour at 360°, or until a knife inserted into the center comes out clean.

Let the cake cool for 15 minutes, then carefully release and remove the side of the cake pan along with the parchment paper on the side, making sure no apples are stuck to it.

Now, using two plates on the top and bottom of the cake, flip the cake over to remove the bottom disc and the parchment paper. Flip the cake back over so it is right side up.

AFTER the cake is COMPLETELY COOL, if desired, sprinkle the top very lightly with sifted powdered sugar.

Serving suggestions: This cake is best on the day it is baked.

Serve wedges of the cake just by itself, or with crème fraîche or vanilla ice cream.

To hold overnight- **DO NOT COVER OR THE CAKE WILL GET SOGGY!**

Chef Notes: For best results, peel and core the apples, bake them on a pan in the oven, while the apples are baking measure all of your ingredients, then prepare the pan, make the cake batter and fold in the finished cooled apples.