

Great RECIPES

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Invisible Apple Cake *From the Kitchen of Karen Bryant*

For this recipe you will need an adjustable mandoline and an 8 1/2 by 4 1/2 metal loaf pan with sides that are at least 2 3/4 inches tall.

INGREDIENTS:

COOKING SPRAY

2 1/2 LBS. GRANNY SMITH APPLES, PEELED

1 CUP ALL-PURPOSE FLOUR

2/3 CUP GRANULATED SUGAR

1 TSP BAKING POWDER

1/4 TSP SALT

3 LARGE EGGS

2 TBSP BUTTER, MELTED

1/2 CUP WHOLE MILK

2 TSP VANILLA BEAN PASTE

DIRECTIONS:

- Preheat the oven to 350°F. Lightly spray an 8 1/2 by 4 1/2-inch loaf pan with cooking spray and line with a 8 by 13 inch sheet of parchment paper so that parchment hangs over long sides of pan.
- In a medium bowl, whisk together the flour, sugar, baking powder, and salt.
- In a large bowl, whisk the eggs until light and foamy. Add the melted butter, milk, and vanilla bean paste, and whisk until fully combined.
- Stir the dry ingredients into the wet mixture until just incorporated.
- Using a mandoline set to 1/10 inch or 2 1/2 mm, carefully slice the peeled whole apples until you reach core. Reserve 18 well-shaped slices from apples for the top (these will not go into the batter). Turn apple 90 degrees and slice until you reach core, continue on remaining sides; discard core. Repeat with remaining apples. Add remaining slices to batter and fold gently with a spatula to coat. Set aside for 15 minutes. After 15 minutes the batter will be thinner.
- Meanwhile, adjust oven racks to middle and lower-middle positions. Line rimmed baking sheet with aluminum foil or parchment paper, place on lower rack to catch drips and heat oven to 350 degrees.



- Stir apple mixture, breaking up clumps of slices if needed until all apple surfaces are lightly coated.
- Using a large, slotted spoon, lift about 1/4 cup of apples, letting excess batter drain back into bowl. Transfer apples to prepared loaf pan, keeping most apple slices flat (it's okay if some fold) and leveling with back of spoon. Continue until all apples have been transferred to pan and some batter remains in bowl.
- Dip one side of reserved slices in remaining batter and shingle, batter side down, in 6 rows of 3 slices on top. Press firmly on apples with back of spoon to level. Spread any remaining batter on top and smooth with back of spoon. Bake on upper rack until top is well browned and apples can be easily pierced with a knife, 1 1/2 or 1 3/4 hours, rotating pan halfway through baking. Transfer to a wire rack.
- Run knife along each short side of cake. Brush top with 2 tsp melted apple jelly (you can also use honey or maple syrup). Let cool for 1 1/2 hours (cake will deflate). Using parchment as sling, carefully lift cake out of pan and place on rack. Let cool completely, at least 2 hours.
- Top with cinnamon whipped cream, powdered sugar, caramel sauce, or whatever you like.