

French Apple Cake

Servings: 8

Ready in 1 hour

Ingredients

- 2–3 medium apples (such as Granny Smith or Honeycrisp), peeled, cored, and sliced
 - 1 cup (200 g) granulated sugar
 - 3 large eggs
 - 1 teaspoon vanilla extract
 - ½ cup (120 ml) vegetable oil or melted butter
 - 1½ cups (190 g) all-purpose flour
 - 2 teaspoons baking powder
 - ¼ teaspoon salt
 - ½ teaspoon ground cinnamon (optional)
 - Powdered sugar, for dusting
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Directions

- 1. Preheat Oven and Prepare Pan:**
 - Preheat oven to 350°F (175°C).
 - Grease and flour a 9-inch (23 cm) round cake pan.
- 2. Prepare Apples:**
 - Peel, core, and slice apples thinly. Set aside.
- 3. Make the Batter:**
 - In a large bowl, beat sugar and eggs until pale and fluffy.
 - Stir in vanilla extract and oil (or melted butter).
 - In a separate bowl, whisk together flour, baking powder, salt, and cinnamon.
 - Gradually fold the dry ingredients into the wet ingredients until just combined.
- 4. Assemble the Cake:**
 - Pour half of the batter into the prepared pan.
 - Arrange a layer of apple slices over the batter.
 - Pour the remaining batter over the apples and top with the remaining apple slices in a decorative pattern.
- 5. Bake:**
 - Bake for 45–50 minutes, or until a toothpick inserted into the center comes out clean.
- 6. Cool and Serve:**
 - Let the cake cool in the pan for 10–15 minutes, then transfer to a wire rack.
 - Dust with powdered sugar before serving.

French Apple Cake with Caramelized Apples

Ingredients

For the Cake:

- 2–3 medium apples (Granny Smith or Honeycrisp), peeled, cored, and sliced
- 1 cup (200 g) granulated sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- ½ cup (120 ml) vegetable oil or melted butter
- 1½ cups (190 g) all-purpose flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- ½ teaspoon ground cinnamon (optional)

For the Caramelized Apples Topping:

- 2 tablespoons butter
 - ¼ cup (50 g) granulated sugar
 - 1 teaspoon lemon juice (optional)
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Directions

1. Preheat Oven and Prepare Pan:

- Preheat oven to 350°F (175°C).
- Grease and flour a 9-inch (23 cm) round cake pan.

2. Caramelize the Apples:

- In a skillet, melt butter over medium heat.
- Add sugar and lemon juice, stirring until sugar melts and caramel forms.
- Add apple slices and cook 2–3 minutes until lightly coated and softened. Remove from heat and let cool slightly.

3. Make the Batter:

- In a large bowl, beat sugar and eggs until pale and fluffy.
- Stir in vanilla extract and oil or melted butter.
- In a separate bowl, whisk together flour, baking powder, salt, and cinnamon.
- Fold dry ingredients into wet ingredients until just combined.

4. Assemble the Cake:

- Pour half of the batter into the prepared pan.
- Arrange half of the caramelized apples over the batter.
- Pour the remaining batter over the apples and top with the rest of the caramelized apples in a decorative pattern.

5. Bake:

- Bake for 45–50 minutes, or until a toothpick inserted in the center comes out clean.

6. Cool and Serve:

- Let the cake cool in the pan 10–15 minutes, then transfer to a wire rack.
 - Optionally dust with powdered sugar before serving.
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