

## French Apple Cake

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
tart, firm apples	4 cups	about 2 large apples
all-purpose flour	1 cup = 4.7 oz	
baking powder	1 tsp	
salt	¼ tsp	
unsalted butter	½ cup = 4 oz	room temperature
sugar	2/3 cup = 5.35 oz + 1 TBLSP for topping	
eggs	2 large	
vanilla extract	1 tsp	
dark rum	3 TBLSP	
confectioner's sugar	to sprinkle over top	

- Preheat the oven to 350 deg F.
- Grease a 9-inch springform pan with butter.
- In a small bowl, whisk together the flour, baking powder, & salt.
- In a large bowl, beat the butter until creamy. Then beat in the 2/3 cup of sugar until light and fluffy, about 3 minutes.
- Beat in the eggs, one at a time. Keep scraping the sides of the bowl to incorporate all ingredients. Beat in the vanilla and rum.
- Peel and chop the apples into thumbnail-sized chunks.
- Add flour mixture to butter mixture, and combine using a silicone spatula.
- Add the chopped apples, and combine using a silicone spatula.
- Scrape the batter into the prepared pan, and even the top. Sprinkle the tablespoon of sugar across the top.
- Bake for 40 minutes. (Check for doneness at 35 minutes.)
- Allow the cake to cool on a rack IN the pan.
- After the cake is cool, then remove the springform sides.
- Using a fine sieve, dust confectioner's sugar over top of cake.

**NOTE:** The apples have to be firm, like Granny Smith or Honey Crisp so that they hold their shape and don't become applesauce.