



NORWEGIAN APPLE CAKE

Eplekake (Norwegian Apple Cake)

This lovely apple cake is a delicious combination of not too sweet and not too heavy. It's so easy to make and the perfect go-to cake when you need a quick dessert.



PREP TIME
30 MIN



COOK TIME
1 HRS



SERVINGS
8-10

Instructions

Preheat the oven to 350°F. Butter an 8-inch springform pan. In a medium bowl, whisk together the flour and baking powder. In the bowl of a stand mixer, fitted with the paddle attachment, beat the sugar and butter until light and fluffy. Add the eggs, one at a time, incorporating each egg before adding the next. Then beat for 2-3 minutes until light and creamy. Add the flour mixture and mix until well combined.

Slowly add the milk and mix until blended. Pour the batter into a prepared pan.

Place the apple slices on top of the batter, arranging them in tightly overlapping concentric circles and gently pressing them into the batter. Sprinkle with the almonds, brown sugar, and cinnamon.

Arrange a couple of dabs of butter on top and bake for about 1 hour or until a toothpick inserted in the center comes out clean and the top of the cake is golden brown with a few dark spots from the cinnamon.

Cool slightly in the pan before serving. Serve warm by itself or with vanilla sauce.

Note: If you would like a recipe for vanilla sauce, please let me know on the chat portion of this website.

Ingredients

- 2 cups flour, sifted
- 1-1/2 teaspoons baking powder
- 1-1/4 cups granulated sugar
- 3/4 cup butter, room temperature, plus more for topping
- 3 large eggs
- 1/2 cup milk
- 3-4 tart apples, peeled, cored, and thinly sliced
- 1/3 cup sliced almonds
- 2 tablespoons dark brown sugar
- 1 tablespoon ground cinnamon