

St. Patrick's Day Apple Cake

Directions

Ingredients

3 cups (390 g) all-purpose flour
1/2 cup (100 g) sugar
1/4 cup (50 g) brown sugar
2 tsp. baking powder
1/4 tsp. ground nutmeg
1/4 tsp. ground cloves
pinch of salt
3/4 cup (170 g) butter
3-4 medium-sized apples
2 large eggs
3/4 (180 ml) milk
1 tsp. vanilla extract
2 tbsp. brown sugar for sprinkling

1. Preheat the oven to 375 °F (190 °C). Grease an 8 inch (20 cm) springform tin lightly and set aside.

2. Add the flour with the two sugars, baking powder, ground nutmeg, ground cloves, and salt to a large bowl and mix until well combined. Add the butter in small pieces and mix until you get fine crumbs – the mix should look like wet sand. Set aside.

3. Peel, core and cut the apples into (not too) small pieces. Add to the bowl and mix until the apples are completely coated with the flour mixture.

4. Add the eggs, milk, and vanilla extract to a separate bowl and whisk to combine. Pour into the large bowl and mix with a rubber spatula until well combined – make sure to go all the way to the bottom of the bowl to get the last dry crumb incorporated.

5. Transfer the batter to the prepared springform tin and smooth out the top. Sprinkle with the brown sugar and bake for 45 50 minutes or until toothpick inserted in center comes out clean – the cake should have a nice golden brown color.

6. Take out of the oven and let cool down inside the tin for about 10 15 minutes, then carefully remove and let cool down completely on a wire rack. Serve with vanilla sauce or ice cream.

