

French Apple Cake

1½ pounds Granny Smith apples (about 4 large apples), peeled, cored, cut into 8 wedges, and sliced ⅛ inch thick crosswise

1 tablespoon Calvados, apple brandy or white rum

1 teaspoon lemon juice

1 cup + 2 tablespoons all-purpose flour, divided

1 cup + 1 tablespoon granulated sugar, divided

2 teaspoons baking powder

½ teaspoon salt

1 egg

2 egg yolks

1 cup vegetable oil

1 cup whole milk

1 teaspoon vanilla extract

Powdered sugar, for dusting



Adjust oven rack to lower-middle position and preheat oven to 325 degrees F. Spray a 9-inch springform pan with non-stick cooking spray. Place the prepared pan on a rimmed baking sheet lined with aluminum foil.

Place the apple slices into pie plate, cover with an inverted plate, and microwave until the apples are pliable and slightly translucent, about 3 minutes. Toss the apple slices with Calvados and lemon juice and let cool for 15 minutes.

In a medium bowl, whisk together 1 cup of the flour, 1 cup of the granulated sugar, baking powder, and salt. In a large bowl, whisk together the whole egg, oil, milk, and vanilla extract until smooth. Add the dry ingredients and whisk until just combined. Transfer 1 cup of the batter to a separate small bowl and set aside.

Add the egg yolks to the remaining batter in the large bowl and whisk to combine. Using a rubber spatula, gently fold in the cooled apples. Transfer the batter to the prepared pan; using an offset spatula, spread the batter evenly to the pan edges, gently pressing on the apples to create even, compact layer, and smooth surface.

Whisk the remaining 2 tablespoons of flour into the reserved batter. Pour over the batter in the pan and spread evenly to the pan edges and smooth the surface. Sprinkle the remaining 1 tablespoon granulated sugar evenly over the cake.

Bake until the center of the cake is set, a toothpick inserted in the center comes out clean and the top is golden brown, about 1 hour 15 minutes. Transfer the pan to a wire rack and cool for 5 minutes. Run a paring knife around the sides of the pan and cool completely, 2 to 3 hours. Dust lightly with powdered sugar before serving.

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