



### **French Apple Cake**

*Dorie Greenspan's simple, moist cake with more apples than cake*

3/4 cup all-purpose flour  
3/4 teaspoon baking powder  
1/8 teaspoon salt  
4 cups chopped apples (about 4 apples, peeled, cored)  
2 large eggs  
2/3 cup granulated sugar  
3 tablespoons dark rum  
1/2 teaspoon pure vanilla extract  
8 tablespoons (1 stick) unsalted butter, melted and cooled

**Before Starting:** Center a rack in the oven; preheat oven 350 degrees F. Generously butter 8 or 9-inch springform pan; place on baking sheet lined with parchment paper or silicone baking mat.

**Combine Dry Ingredients:** In small bowl, whisk flour, baking powder, and salt.

**Prepare the Apples:** Peel the apples, cut them in half and remove the cores. Cut the apples into 1- to 2-inch chunks.

**Mix Cake Batter:** In a medium bowl, whisk eggs until foamy. Add sugar; whisk for 1 minute. Add rum and vanilla. Whisk in half the flour. When incorporated, add half the melted butter, followed by remaining flour and remaining butter. Mix gently after each addition for a smooth batter.

**Fold in Apples:** With a rubber spatula, fold in apples, turn apples to coat with batter. Spoon apple cake batter evenly into prepared baking pan.

**Bake Cake:** Place the baking pan on a baking sheet into the oven; bake for 35 to 40 minutes or until the cake top is golden brown and a knife inserted deep into the center comes out clean; The cake may pull away from the sides of the pan. The baking time may vary depending on the variety of apples used. Transfer to a cooling rack and let rest for 5 minutes.

**Removing Cake from Pan:** Carefully run a blunt knife around the cake edges; slowly remove the sides of the springform pan. Allow the cake to cool until slightly warm or at room temperature. If you want to remove the cake from the bottom of the springform pan, wait until the cake is almost cooled, then run a long spatula between the cake and pan, cover top of the cake with a piece of parchment or wax paper, invert it onto a rack. Carefully remove the bottom of the pan and turn the cake over onto a serving dish.

**To Serve:** The cake can be served warm or at room temperature, with or without a little softly whipped heavy cream or ice cream.

**Storing the Cake:** The cake will keep for about 2 days at room temperature. it's best not to cover it - it's too moist. Leave the cake on its plate and just press a piece of plastic wrap or wax paper against the cut surfaces.

**Cook's Note:** I baked my cake in a 9-inch silicone springform pan, which seemed to bake slower than the metal pans. I also tossed the chopped apples in some lemon juice to hold their color. We found that a dollop of yogurt cut the sweet taste and felt that cinnamon ice cream, as suggested by Dorie's friend, Marie-Helene, would be delightful.

**Recipe by:** Dorie Greenspan from her friend Marie-Helene Brunet-Lhoste, top editor of the Louis Vuitton City Guides in 2010. Recipe from Dorie Greenspan's book: *Around My French Table*. Reprinted courtesy of Houghton Mifflin Harcourt 2010  
For More Information See: <https://www.epicurious.com/recipes/food/views/marie-helenes-apple-cake-361150>

**About the Recipe:** This is a simple and very moist cake that has more apples than cake. The chunks of fresh apples give the cake a bumpy golden top, which is so appealing and unusual. It's very easy to make and can be served warm or at room temperature with or without dollops of whipped cream, yogurt, or ice cream.