

French Apple Custard Cake

Ingredients

1 1/2 pounds Granny Smith apples, peeled, cored, cut into 8 wedges, and sliced 1/8 inch thick crosswise
1 tablespoon Calvados*
1 teaspoon lemon juice
1 teaspoon cinnamon
1 cup plus 2 tablespoons all-purpose flour, divided
1 cup plus 1 tablespoon granulated sugar, divided
2 teaspoons baking powder
1/2 teaspoon salt
1 large egg plus 2 large yolks
1 cup vegetable oil
1 cup whole milk
1 teaspoon vanilla extract

Instructions

1. Adjust oven rack to lower-middle position and heat oven to 325F. Spray 9-inch springform and place pan on a rimmed baking sheet lined with foil.
2. Place apple slices into microwave-safe pie plate, cover with plastic wrap, and microwave until apples are pliable and slightly translucent, about 3 minutes (to make sure they are soft enough for the cake).
3. Toss apple slices with Calvados, lemon juice and cinnamon and let cool for 15 minutes.
4. In a medium-sized bowl, whisk 1 cup flour, 1 cup granulated sugar, baking powder, and salt.
5. In a second bowl, whisk the whole egg (not the yolks), oil, milk, and vanilla together until smooth.
6. Add the flour mixture to the wet ingredients and whisk until just combined. Transfer 1 cup batter to separate bowl and set aside.
7. Add egg yolks to the remaining batter and whisk to combine. Using spatula, gently fold in the apples. Transfer batter to the pan, using an offset spatula to spread batter evenly to pan edges, gently pressing on apples to create even, compact layer, and smooth surface.
8. Whisk remaining 2 tablespoons flour into the batter you set aside. Pour over batter in pan and spread batter evenly to pan edges and smooth the surface. Sprinkle remaining tablespoon of sugar evenly over cake.
9. Bake until center of cake is set, toothpick inserted in center comes out clean, and top is golden brown, about 75 minutes.
10. Transfer pan to wire rack; let cool for 5 minutes. Run paring knife around sides of pan and let cool completely, 2 to 3 hours.

*If you don't have Calvados (French apple brandy) any brandy (or even rum) will work.