

Recipe Card

Instructions

Cut along the outer edges and fold on the gray line.
Use a glue stick to glue both sides together to form
a double-sided card.

DESSERTS

APPLE CAKE

Servings: 8

Prep Time: 30 Minutes

Cook Time: 60 Minutes

Total Time: 90 Minutes

Ingredients

Two large apples, sliced thin (400 g), 1 cup (160 g) for filling and 2 cups (240 g) for topping
1½ cups (180 g) all-purpose flour
1½ sticks (170 g) unsalted butter, softened
½ cup (100 g) granulated sugar
½ cup packed (100 g) dark brown sugar
2 large (100 g) eggs
¼ cup (60 g) sour cream, room temperature
1½ teaspoons (6 g) baking powder
1 teaspoon (5 g) salt
1 teaspoon (3 g) cinnamon

Optional:

½ teaspoon (2 g) nutmeg
¼ teaspoon (0.5 g) allspice



- 1 Preheat the oven to 350°F.
- 2 Grease a 9-inch round cake pan or an 8-8-inch baking dish.
- 3 In a large bowl, cream together the dark brown sugar, granulated sugar, salt, and butter until the mixture looks like light-colored peanut butter.
- 4 In a separate bowl, combine the flour, baking powder, cinnamon, nutmeg, and allspice.
- 5 Once the butter and sugar mixture is creamed, add the eggs one at a time, then the sour cream. Mix until fully incorporated.
- 6 Slowly add the flour mixture and stir until nearly combined; a few streaks of flour are fine.
- 7 Add 1 cup of the sliced apples and gently fold them into the batter.
- 8 Pour the batter into the prepared pan and smooth the top until even.
- 9 Arrange the remaining apples on top.
- 10 Bake for 1 hour. Begin checking at 45 minutes. The top should be light brown in the center and the apples just starting to brown at the edges. The cake is done when a toothpick inserted into the center comes out clean.

Instructions