

# Apple Cinnamon Custard Cake - Curtis Stone

From Curtis Stone (chef)



## Servings: 10

1. Position a rack in the center of the oven and preheat to 330°F. Grease a 9-inch springform pan with butter.
2. In a medium bowl, toss the apples with Grand Marnier (or Cointreau) to coat, and set aside
3. In another medium bowl, whisk together the 1 1/4 cups of flour, 1 cup of sugar, baking powder, salt and 1/4 tsp of the cinnamon. In a large bowl, whisk together oil, milk, whole eggs, orange zest and vanilla to blend. Whisk dry ingredients into the wet ingredients to form a smooth batter. Be careful not to over-mix. [I used my stand mixer for this.]
4. Transfer 1 cup of the batter to a small bowl and mix in the remaining 2 tbsp flour; set aside. Whisk egg yolks into remaining batter in the large bowl just to blend. Stir in the apples. Transfer the apple batter to prepared pan and, and spread batter into an even layer and press the apples in to submerge them. Pour the reserved batter evenly over the apple batter. In a small bowl, whisk the remaining sugar and cinnamon to blend, and then sprinkle it evenly over the batter.
5. Bake for 50 mins, or until a skewer inserted into the center of the cake comes out clean and the top is golden brown. Transfer the pan to a wire rack and cool for 15 mins. Run a knife around the sides of the cake and release the pan sides. Cool cake for about 30 mins to serve warm, or cool completely. Dust with icing sugar.
6. To make whipped cream, in a medium bowl, whisk cream and sugar. To serve, cut cake into wedges and serve with a generous dollop of whipped cream.

- 1 tablespoon unsalted butter
  - 3 Granny Smith apples, peeled, cored, cut into 8 wedges, then cut into very thin slices
  - 2 tablespoons Grand Marnier, or other orange liqueur
  - 1 1/4 cups all purpose flour, plus 2 tbsp extra
  - 1 cup sugar, plus 1 tbsp extra
  - 2 teaspoons baking powder
  - 1/2 teaspoon salt
  - 3/4 teaspoon ground cinnamon, divided use
  - 1 cup canola oil
  - 1 cup whole milk
  - 2 large eggs
  - 2 teaspoons orange zest, or lemon zest
  - 1 teaspoon vanilla extract
  - 2 large egg yolks
  - 1 teaspoon powdered sugar, sifted
- WHIPPED CREAM:**
- 1 cup heavy cream
  - 1 tablespoon icing sugar

*Per Serving (excluding unknown items): 502 Calories; 41g Fat (73.2% calories from fat); 4g Protein; 29g Carbohydrate; 1g Dietary Fiber; 82mg Cholesterol; 285mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 8 Fat; 1/2 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**