

Apple Gingerbread Cake with Cream

Bon Appetit, 10/2016



Servings: 10

1. Preheat oven to 350°F. Butter 10" springform pan and line bottom with a parchment round; butter parchment. Heat 1 T butter, 1/2 cup brown sugar, and 2 T water in a large skillet over medium, stirring constantly, until butter is melted and sugar is dissolved. Cook, without stirring but swirling skillet often, until large bubbles that are slow to pop form, about 2 minutes. Pour caramel into prepared pan and tilt pan to evenly coat bottom.
2. Melt 1 T butter in same skillet over medium heat; add half of apples and toss to separate. Cook, tossing often, until apples are softened and almost translucent, about 4 minutes. Repeat process with another 1 T butter and remaining apples. Let apples sit until cool enough to handle, then arrange over caramel in overlapping layers. Set pan aside.
3. Whisk flour, baking powder, salt, cinnamon, cloves, and nutmeg in a large bowl to combine; set aside. Heat molasses, maple syrup, remaining 1/2 cup brown sugar, and remaining 1/2 cup butter in saucepan over very low heat, stirring constantly, until butter is melted and mixture is smooth. Set aside for a couple of minutes until mixture cools slightly. Whisk in eggs and ginger. Stir baking soda into 1 T very hot water in a small bowl until dissolved, then whisk into molasses mixture. Whisk molasses mixture into reserved dry ingredients and scrape batter over apples, spreading evenly. Evenly drizzle 1/2 cup cream over batter spreading if needed to outer edges.
4. Place cake on a foil-lined rimmed baking sheet and bake until center is firm to the touch and a cake tester inserted into the center comes out clean, 35-45 minutes. Transfer pan to a wire rack and let cake cool in pan 15 minutes. Run a paring knife around the sides of cake to loosen, then remove the sides of pan and invert cake onto rack. Carefully remove pan and peel away parchment (apples might stick, so work slowly). Let cool completely.
5. Slice cake into wedges and serve drizzled with more cream. Cake can be baked 1 day ahead. Store tightly covered at room temperature. To revive apples, reheat cake slightly in a microwave and brush top with maple syrup.

- 2 tablespoons unsalted butter
- 1/2 cup unsalted butter
- 1/2 cup light brown sugar (packed) divided
- 1 1/2 pounds apples, Honeycrisp or other sweet, red skinned apples, unpeeled, very thinly sliced, seeds removed, divided
- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon kosher salt
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1/2 cup molasses
- 1/2 cup light brown sugar
- 1/2 cup pure maple syrup
- 2 large eggs, room temperature
- 2 tablespoons ginger, fresh, finely grated peeled
- 1 1/2 teaspoons baking soda, dissolved in 1 T hot water
- 1/2 cup heavy cream, to pour on cake batter
- 1/2 cup heavy cream, whipped for serving

Per Serving (excluding unknown items): 472 Calories; 22g Fat (40.9% calories from fat); 5g Protein; 67g Carbohydrate; 3g Dietary Fiber; 106mg Cholesterol; 489mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 4 Fat; 2 1/2 Other Carbohydrates.

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