

# Babette Friedman's Apple Cake

Adapted slightly from Daniel Rose - original recipe printed in New York Times, 2008. Babette Friedman was Daniel Rose's grandmother.

<http://www.foodgal.com/2009/09/all-that-jazz-apples/>



Makes one 9-inch cake

8 ounces unsalted butter (2 sticks) plus more for greasing pan

1 1/3 cups granulated sugar, and remove one tablespoon for sprinkling on top

1/8 teaspoon salt

2 large eggs

2 cups all-purpose flour

2 teaspoons baking powder

4 whole apples, Gala, peeled, cored, and each cut into 8 slices

1 tablespoon Calvados, or apple brandy

1 teaspoon fresh ginger, grated

1/2 teaspoon ground cinnamon

The reserved 1 T. granulated sugar for sprinkling on top

Sweetened whipped cream for topping

## Desserts

Carolyn T's Blog - Tasting Spoons:

<http://tastingspoons.com>

## Servings: 10

*The original recipe called for 4 apples. I used 5. Do be certain you add at least a third of the apples to the batter. If you don't you'll have too many slices to fit on top. With 5 apples I did have just a few slices left over. Next time I make this - although it's not in the recipe - I will cut the apples that go into the batter into smaller pieces. Not small-small, but maybe each slice into thirds. Do not use Granny Smith apples in this as they are too firm (and usually too big).*

1. Preheat oven to 350°. Butter a 9-inch springform pan, and set aside.
2. In bowl of an electric mixer fitted with a paddle attachment, combine softened butter, 1 1/3 cups sugar (less the 1 T. you remove), and salt. Mix until blended and fluffy. Add eggs and whisk until smooth. In a small bowl, combine flour with baking powder. Using a rubber spatula, gently fold in the flour-baking powder mixture into the butter-sugar mixture until thoroughly combined. Fold in about 1/3 of the apples [my suggestion: cut these apples into slightly smaller chunks], and spread batter evenly in pan.
3. In a large bowl, toss remaining apples with Calvados, ginger and cinnamon. Arrange apple slices in closely fitting concentric circles on top of dough; all slices may not be needed. Sprinkle remaining 1 tablespoon sugar over apples.
4. Bake until a toothpick inserted into center of cake dough comes out clean and apples are golden and tender, about 50-60 minutes (or a little longer). Serve warm or at room temperature with whipped cream.

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Per Serving (excluding unknown items): 409 Calories; 20g Fat (43.2% calories from fat); 4g Protein; 55g Carbohydrate; 2g Dietary Fiber; 92mg Cholesterol; 141mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fruit; 4 Fat; 2 Other Carbohydrates.