

Marie-Helene's Apple Cake

From Dorie Greenspan's cookbook, *Around My French Table*



3/4 cup flour
3/4 teaspoon baking powder
4 large apples, peeled, cored and cut into 1-2 inch cubes; it's best to use various types of apples
A pinch of salt
2 large eggs
3/4 cup sugar
3 tablespoons dark rum
1/2 teaspoon vanilla extract
1/2 cup unsalted butter, melted and cooled slightly
Whipped cream, heavy cream or creme fraiche for garnish

Per Serving (excluding unknown items): 289 Calories; 13g Fat (41.5% calories from fat); 3g Protein; 38g Carbohydrate; 2g Dietary Fiber; 84mg Cholesterol; 65mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 2 1/2 Fat; 1 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 8

1. Pre-heat oven to 350°F and generously butter an 8" springform pan. Line a baking sheet with parchment paper and place the pan on it.
2. In a small bowl, mix the flour, baking powder and pinch of salt. Put aside.
3. In a medium bowl, add the 2 large eggs and whisk until foamy. Add the sugar and whisk until well blended about one minute.
4. Whisk in the vanilla and the rum.
5. Add half the flour mixture to the bowl. Whisk until blended. Add half the melted butter, and whisk until smooth. Repeat again, finishing the flour and butter.
6. Using a spatula, fold in the apples chunks.
7. Place in the oven for 70-80 minutes or until slightly golden on the top or a toothpick inserted comes out clean. Place on a cooling rack.
8. Allow to cool for 5 minutes and then run a knife around the edges of the springform pan and then remove it, allowing the cake to further cool. Be gentle with it, as it's a very tender cake. Sprinkle with powdered sugar if desired - but only just before serving as it would melt into the cake in a matter of minutes. It's a very moist cake.
9. After serving, it's best not to cover it - leave it out at room temp for no more than 2-3 days. You can use plastic wrap or waxed paper to cover cut sides.
10. Originally the cake was served with cinnamon ice cream; lacking that, serve with some whipped cream, pouring heavy cream or a dollop of creme fraiche.