

# Umbrian Apple Cake with Cider Creme Anglaise

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*You'll only use half of the Creme Anglaise to garnish the cake.*

## CAKE:

1 cup unsalted butter, softened (can use mild, fruity olive oil if preferred)

1 cup sugar

1/2 teaspoon lemon zest

1 tablespoon Amaretto

1 teaspoon vanilla paste, or extract

4 large eggs

2 1/2 cups all-purpose flour

1 tablespoon baking powder

1/2 teaspoon ground cinnamon

1/2 teaspoon salt

5 medium Golden Delicious apples, peeled, cored, cut in 1/2" slices

1/4 cup unsalted butter, melted

3 tablespoons sugar

## CIDER CREME ANGLAISE:

2 cups apple juice, or cider

1/2 cup sugar

1 1/2 cups heavy cream

1/4 cup sugar

1 tablespoon cornstarch

1 tablespoon vanilla paste

5 large egg yolks

## Servings: 12

NOTES: To keep apples from turning brown while you make the batter, pour Sprite over them, to cover. Drain and pat dry before proceeding with the recipe.

1. CAKE: Preheat oven to 350°F. Coat the inside of a 10-inch springform pan with nonstick spray (not Pam).

2. In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and sugar until light and fluffy.

3. Add the zest, Amaretto and vanilla paste. Beat until blended.

4. Add eggs one at a time, beating after each addition.

5. Add flour, baking powder, cinnamon and salt, blending until smooth.

6. Cut 2 of the apples into very small dice and fold them into the batter. Transfer to prepared pan and smooth the top.

7. Arrange the cut apples, core side down (in other words, don't lay them flat but push them into the batter on the edges) on top of the batter in circles over the entire surface (in the shape of a sun). The apples should be close together. Brush the apples and batter with the melted butter.

8. Generously sprinkle the apples and batter with the 3 tablespoons of sugar.

9. Bake the cake for 50-60 minutes, until the cake pulls away from the side of the pan, and the cake is golden brown. A skewer inserted into the center should come out clean.

10. Cool on a wire rack for 15 minutes, remove the sides of the springform pan and cool completely. Dust top with powdered sugar if desired. The cake will keep, covered, at room temperature, for 24 hours.

11. CREME ANGLAISE: In a 2-quart saucepan, heat the cider and 1/2 cup of sugar. Bring to a boil and simmer for 30 minutes, until reduced to 1 cup. Cool the cider completely.

12. In a 2-quart saucepan heat the cream, sugar, cornstarch, vanilla and egg yolks over medium heat, stirring occasionally, about 3 minutes.

13. Continue stirring over medium heat until the mixture thickens and just begins to simmer. Immediately remove from heat and strain through a fine-mesh sieve into a bowl. Add 1/2 cup of the reduced cider to the bowl, cover and refrigerate, stirring occasionally, until well chilled, about 2 hours. Sauce may be served warm or cold. Use any left over sauce in salad dressings, or as a drizzle over ice cream.

DO-AHEAD: The Creme can be refrigerated for up to 4 days, or frozen for a month.

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Per Serving (excluding unknown items): 596 Calories; 34g Fat (51.5% calories from fat); 7g Protein; 66g Carbohydrate; 2g Dietary Fiber; 252mg Cholesterol; 255mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 6 1/2 Fat; 2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>