

# Apple Sharlotka

From Food & Wine, Matt Danko



- 4 whole Granny Smith apples, peeled, cored, thinly sliced
- 1 tablespoon fresh lemon juice
- 1 cup sugar
- 3/4 cup all-purpose flour, plus 2 tablespoons
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon grated nutmeg
- 1 pinch kosher salt
- 3 large eggs
- 1/2 teaspoon almond extract
- Confectioners' sugar for dusting on top

**Yield: 8 -inch tart**

*Per Serving (excluding unknown items): 200 Calories; 2g Fat (9.2% calories from fat); 4g Protein; 42g Carbohydrate; 2g Dietary Fiber; 80mg Cholesterol; 43mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 0 Fat; 1 1/2 Other Carbohydrates.*

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

## Servings: 8

1. Preheat the oven to 350° F. Grease the bottom and side of an 8-inch springform pan.
2. In a large bowl, toss the apples with the lemon juice and 2 tablespoons of the sugar and let stand for 15 minutes.
3. Meanwhile, in a small bowl, whisk the flour with the cinnamon, nutmeg and salt. In a medium bowl, using an electric mixer, beat the eggs with the almond extract and the remaining 3/4 cup plus 2 tablespoons sugar at medium-high speed until thick and pale yellow and a ribbon forms when the beaters are lifted, 8 to 10 minutes. Gently fold in the dry ingredients just until incorporated.
4. Spread the apples in the prepared pan in an even layer, then pour the batter evenly over them. Let stand for 5 minutes to allow the batter to sink in a little. Or, rap pan on countertop a few times to allow batter to sink through.
5. Bake the sharlotka for about 1 hour, until it is golden and crisp on top and a cake tester inserted in the center comes out clean. Transfer to a rack and let rest for 15 minutes. Unmold and transfer to a serving platter. Dust with confectioners' sugar and serve warm.