



# French Cuisine

MADE SIMPLE

## French Apple Cake

*Gâteau aux pommes*

 8 people

 15 mins prep time

 60 mins total time

 Easy

### INGREDIENTS

#### Bowl 1

- 3 cups **flour**
- 1 **tblsp** **baking powder**
- 1 cup **sugar**
- 2 **tsp** **cinnamon**
- hand full of **chopped walnuts**
- 1/8 **tsp** **salt**
- 1/8 **tsp** **nutmeg**

#### Bowl 2

- 4 **eggs**
- 3/4 cup **neutral tasting oil**
- 1/4 cup **milk**
- 1/2 cup **orange juice**
- 2 **tsp** **vanilla extract**
- optional: **zest of 1 lemon**

#### Apple Prep

- 6 cups of your favorite **apples**  
thinly cut
- 1/4 cup **sugar**
- 2 **tsp** **cinnamon**

Garnish: **powdered sugar**



## DIRECTIONS

1. Preheat the oven to 400 °F (200 °C).
2. Put all the ingredients of Apple Prep together in a bowl. Mix and set aside.
3. Mix the ingredients of Bowl 1 together.
4. Mix the ingredients of Bowl 2 together.
5. Mix Bowl 1 and Bowl 2 together by adding the dry ingredients slowly to the wet ingredients while mixing.
6. Remove the apples only from the Apple Prep ingredients (leave the left-over juice in the bowl), and delicately fold the apples into the batter. Leave a few apples on the side for the deco on the top of the finished cake.
7. Place the batter in a round non-stick mold OR a mold that is buttered and floured.
8. Place the remaining apple slices on top sprinkled with a few walnuts.
9. Place the cake in the oven and cook for 30 minutes. After this time place parchment paper on the top to avoid the top getting too brown.
10. Bake the cake for a total of 40-45 minutes or until a knife comes out clean.
11. Let the cake cool completely before removing it from the mold and cutting it.
12. Sprinkle the top with powdered sugar and enjoy!

*Bon Appetit!*  
*Emilie Anne* 

