

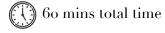
## MADE SIMPLE

# French Apple Cake

Gâteau aux pommes

X 8 people

75 mins prep time



()—() Easy

#### **INGREDIENTS**

#### Bowl 1

- 3 cups flour
- 1 tbsp 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
- ¼ cup milk
- ½ cup orange juice
- 2 tsp vanilla extract
- optional: zest of 1 lemon

### Apple Prep

- 6 cups of your favorite apples thinly cut
- ½ 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.
- 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!



