



The Best Apple Cake

Makes: 18 slices

Prep Time: 35 minutes

Cook Time: 1 hour 30 minutes

Total Time: 2 hours 5 minutes

- 6 medium apples (red delicious or gala)
- 3 tsp ground cinnamon
- 3 tbsp sugar
- 3 cups all-purpose flour
- 3 tsp baking powder
- 1/3 cup orange juice
- 3 tsp vanilla extract
- 2 1/2 cups granulated sugar
- 4 large eggs
- 1 cup vegetable oil

Prepare the Apples:

Peel, core and slice the apples into 1/4"-1/3" thick place in a large bowl. Sprinkle the first amount of sugar (3 tablespoons) and cinnamon and use a rubber spatula to evenly distribute. Set aside while you make the cake.

Making the Cake:

Preheat oven to 350°F and grease and flour a tube pan. Set aside.

In a medium bowl, sift the flour and baking powder, set aside. Mix the orange juice and vanilla extract in a measuring cup and set aside. In a bowl of a standing mixer, place the sugar and eggs and beat on medium until light and fluffy, about 2-3 minutes. Reduce speed to low and drizzle in the oil, return speed to medium, and beat until fully incorporated.

Add the flour mixture in three additions alternating with the orange juice, starting and finishing with the flour mixture. Right after adding the last portion of the flour mixture, stop the mixer and finish mixing with a rubber spatula (do not over mix).

Assembling the Cake:

Pour 1/3 of the cake batter (about 400 g /14 oz) into the greased pan and evenly spread using a rubber spatula. Spread an even layer of the sliced apple on top of the batter, using 1/3 of the apples. Repeat the above two steps with the remaining of the batter and apple slices, for a total of three layers. Pour any liquids on the last top layer. Bake for 75-90 minutes or until the toothpick comes out clean from the center of the cake.

Remove from the oven and let cool before removing the cake. To remove the cake, use a sharp knife to run along the sides and bottom of the cake. Release the centerpiece of the pan from the sides of the pan and gently remove the cake.

Chef's Notes:

If you don't have a tube pan, you can use two 9x5 loaf pans or a 9x13 baking pan. Make sure that you line the sides and bottom with parchment paper. Only use two layers, not three, of batter and apples.

Recipe adapted from One Sarcastic Baker