



# Olive Oil Apple Cake

Makes: 6-8 servings

Prep Time: 20 minutes Cook Time: 1 hour

Total Time: 1 hour & 20 minutes

## Ingredients

- 1 cup mild extra-virgin olive oil, plus more for pan
- 1/2 cup plus 2 tsp (100 g plus 10 g) granulated sugar, plus more for pan
- 2 sweet apples, such as Golden Delicious or Gala
- 1 tsp ground cinnamon
- 1/2 tsp freshly ground black pepper
- 1/2 tsp ground cardamom
- 1/2 tsp ground ginger
- 1 & 1/2 cups (185 g) all-purpose flour
- 2 tsp baking powder
- 2 large eggs
- 2 egg yolks
- 1/2 cup (100 g) (packed) brown sugar
- 1 tsp vanilla extract
- 1/2 tsp kosher salt

## Instructions

Preheat oven to 350°F. Pour about 1 tablespoon oil into a 9x5" loaf pan and coat bottom and sides with fingertips. Sprinkle granulated sugar onto sides and bottom of pan to lightly coat.

Grate apples, peel and all, on the large holes of a box grater. Gather apples in a clean kitchen towel and wring out excess liquid. Be aggressive! You want them as dry as possible when they go into the batter.

Whisk cinnamon, pepper, cardamom, and ginger in a medium bowl. Transfer 1/4 teaspoon spice mixture to a small bowl; set aside. Add flour and baking powder to remaining spice mixture and whisk to combine.

Whisk together eggs, egg yolks, brown sugar, vanilla, salt, and 1/2 cup granulated sugar in a large bowl. Continue whisking vigorously until lightened in color and thickened. Whisking with one hand and pouring with the other, slowly stream 1 cup oil into egg mixture until combined. Gently fold flour mixture into whipped eggs with a flexible rubber spatula just until combined, taking care not to overmix.

Fluff up grated apples and scatter over batter. Gently fold to incorporate.

Transfer batter to prepared pan; smooth top. Add 2 teaspoons granulated sugar to reserved spice mixture and mix to combine. Sprinkle spiced sugar evenly over top of batter.

Bake cake until deep golden brown and a tester inserted into the center comes out clean, 60–70 minutes. Let cake cool in pan. Run a butter knife or offset spatula along edge of cake to loosen and invert onto a platter.

**Do Ahead:** Cake can be made 3 days ahead (the flavor gets slightly more intense each day). Store in an airtight container at room temperature.

Pour in the cream, but be careful as it will bubble up again, but keep whisking and the bubbling will die down. Return it to medium heat, stirring occasionally, so that the caramel can thicken. This takes around 5 minutes.

Remove from the heat, stir in the ground fennel seeds (add half if you want a more subtle flavor), vanilla extract and salt, and stir thoroughly to combine. Pour into a bowl and set aside to cool for 10 minutes.

Pour 1 cup into the bottom of the tart shell and smooth out flat. Pour any remaining caramel into a small serving dish and serve alongside the tart.

### Apple Filling and Assembly:

Add the lemon juice to a large bowl. Cut the apples in half through the core. Remove the core with a sharp knife or melon baller. Slice the apple crossways as thinly as you can. An option is to use a mandoline for this part. Add the apple slices to the bowl and gently toss to prevent them from browning.

Arrange the apple slices into the tart shell in any pattern you desire. I started on the outside of the tart shell and laid them overlapping, continuing in a spiral until the centre of the tart. Use your fingers to reposition any if necessary. The thinner the slices, the easier it will be to spiral in the centre. Dust with confectioners' sugar.

Place the tart onto a baking sheet and bake in the oven for 30 minutes until the caramel is bubbling, the apples have softened and the apple edges have caramelized. Cover the edges with foil if the tart shell is browning too quickly and continue to bake. Be careful when removing the tart from the oven as the caramel will be molten hot and melted to a liquid and the apple slices can slide around.

Allow the tart to cool in the tart pan for 15 minutes, repositioning any slices that may have moved when taking the tart out of the oven. After 15 minutes, carefully remove the tart from the pan and slide it onto a serving plate.

Serve warm with any remaining caramel sauce drizzled on top and with a scoop of vanilla ice cream.

*Recipe from Emma Duckworth Bakes*