



Cinnamon Apple Crumble Cake

Makes: 10 servings

Prep Time: 30 minutes Cook Time: 40 minutes

Total Time: 1 hour & 10 minutes

Ingredients

Apple Filling:

- 8 to 10 small apples (about 600g), or 6 large apples
- 1 tbsp fresh lemon juice
- 1/2 cup sugar
- 2 tsp cinnamon

Dough:

- 2 & 1/2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 cup sugar
- 14 tbsp cold unsalted butter, cut into pieces
- 2 large egg yolks
- 1 tsp vanilla extract
- 1 egg yolk, for brushing the topping, optional
- Powdered sugar, for serving

Instructions

Prepare the Apple Filling:

Preheat the oven to 375°F. Grease the bottom of an 8-inch springform pan. If using a regular pan, line it with parchment paper, leaving some overhang to make the cake easier to lift out.

Peel, core, and slice the apples into 1/4-inch slices. Place them in a medium saucepan and toss with the lemon juice.

Add the sugar and cinnamon and stir to coat the apples. Cook over medium heat for about 15 minutes, stirring occasionally, until the apples are tender but still hold their shape and most of the liquid has evaporated.

Transfer the apples and any remaining juices to a container and let cool while you prepare the dough.

Prepare the Dough:

Add the flour, baking powder, sugar, and salt to a food processor. Pulse a few times to combine. Add the cold butter and process until the mixture resembles coarse sand. Add the egg yolks and vanilla and process until a smooth dough forms.

Divide the dough into two portions, about two-thirds and one-third. Press the larger portion evenly into the bottom of the prepared pan. Wrap the smaller portion in plastic wrap and place it in the freezer.

Bake the Cake:

Prick the dough several times with a fork and bake for 15 minutes. Remove from the oven and let cool for about 20 minutes. Reduce the oven temperature to 350°F. Spread the cooled apple filling evenly over the crust.

Remove the remaining dough from the freezer and crumble it over the apples. You can also grate the chilled dough over the top using the large holes of a box grater. If desired, lightly brush the crumbled topping with the remaining egg yolk.

Bake for 35 to 40 minutes, until the top is lightly golden brown.

Let the cake cool completely in the pan before transferring it to a serving plate. Dust with powdered sugar before serving.

Chef's Notes:

- **Apple Variety:** Sweeter apples such as Golden Delicious work well here, while tart apples tend to hold their shape better during cooking. Taste your apples and adjust the sugar if needed.
- **Prevent a Soggy Bottom:** The cooked apples should have most of their liquid evaporated before they go onto the crust. If there is more than about 1/4 cup of liquid after cooling, strain the apples and drizzle only 3 to 4 tbsp of the reserved juices over the filling.
- **Storage:** Store leftovers in an airtight container at room temperature for up to 3 days or refrigerate for up to 1 week.

- Freezing: The baked cake can be wrapped tightly in plastic wrap and aluminum foil and frozen for up to 3 months. Thaw overnight in the refrigerator.
- Serving: Serve at room temperature or slightly warm with vanilla ice cream or lightly sweetened whipped cream. A drizzle of caramel would also be delicious.
- Topping: Dust with powdered sugar before serving, or add a simple sugar glaze if you'd like a little extra sweetness.