

**2011 Apple Festival Recipes**  
**At Portland Nursery**  
**Chef Maxine Borcharding, Oregon Culinary Institute**

**French Apple Cake** Adapted from [Around My French Table](#) by Dorie Greenspan

This is a lovely cake, easy to make, and delicious. I was in France last month, can't wait to go back, and this cake reminds me of the wonderful cakes and pastries I enjoyed there! I found this recipe in a great blog: David Lobovitz "Living the Sweet Life in Paris"

Makes one 9-inch cake

3/4 cup flour

3/4 teaspoon baking powder

pinch of salt

4 large apples (a mix of varieties)

2 large eggs, at room temperature

3/4 cup sugar

3 tablespoons dark rum

1/2 teaspoon vanilla extract

8 tablespoons (1/4 lb) butter, salted or unsalted, melted and cooled to room temperature

Preheat the oven to 350°F and adjust the oven rack to the center of the oven.

Heavily butter an 8- or 9-inch springform pan and place it on a baking sheet.

In a small bowl, whisk together the flour, baking powder, and salt.

Peel and core the apples, then dice them into 1-inch pieces.

In a large bowl, beat the eggs until foamy then whisk in the sugar, then rum and vanilla. Whisk in half of the flour mixture, then gently stir in half of the melted butter. Stir in the remaining flour mixture, then the rest of the butter.

Fold in the apple cubes until they're well-coated with the batter and scrape them into the prepared cake pan and smooth the top a little with a spatula.

Bake the cake for 50 minutes to 1 hour, or until a knife inserted into the center comes out clean. Let the cake cool for 5 minutes, then run a knife around the edge to loosen the cake from the pan and carefully remove the sides of the cake pan, making sure no apples are stuck to it.

Serving: Serve wedges of the cake just by itself, or with *crème fraîche* or vanilla ice cream.

Storage: The cake will keep for up to three days covered. Since the top is very moist, it's best to store it under a cake dome or overturned bowl.