

FRENCH APPLE CAKE

by foodtalk4you

Ingredients:

8 tablespoons salted butter (one stick), plus more for greasing the pan
1/4 teaspoon ground allspice
2 1/2 pounds Granny Smith apples, peeled, cored, and cut into 1/4-inch slices
13 Tablespoons white sugar, divided
1/4 teaspoon Kosher salt
2 tablespoons Amaretto (or brandy or rum)
86 grams (2/3 cup) gluten-free flour, plus more for pan, (I prefer to weigh flour for accuracy)
1 teaspoon baking powder
2 large eggs, room temperature
2 teaspoons vanilla extract, (Optional: 1 tsp. vanilla and 1 tsp. almond extract, to enhance the Amaretto)

Method:

Coat a 9 or 9 1/2-inch springform pan with butter, dust evenly with flour, tapping out the excess.

Use a 12-inch skillet over medium heat to melt the butter. Cook, swirling the pan frequently, until the milk solids settle to the bottom, turning a golden brown and the butter has a nutty aroma, 1-3 minutes.

Pour into a small heatproof bowl WITHOUT scraping out the skillet.

Stir the allspice into the butter and set aside.

Add all the prepared apples, 2 tablespoons of the sugar and the salt to the buttery still-hot skillet, and set over medium heat. Cook, stirring occasionally, until all moisture released by the apples has evaporated and the slices are beginning to brown, 12-15 minutes.

Add the Amaretto, stir to combine, and cook until evaporated, 30-60 seconds.

Transfer to a large plate/platter, spread out in an even layer, and refrigerate uncovered until cool to touch, 15-20 minutes.

Preheat the oven to 375 degrees F, with a rack in the middle position.

In a small bowl, whisk together the gluten-free flour and baking powder.

In a large bowl, whisk together the eggs, vanilla, and 10 tablespoons of the remaining sugar. Gradually add the flour mixture with a rubber spatula until smooth; the batter will be very thick.

Add the cooled apples and fold until evenly coated with batter. Transfer to the prepared pan, spread evenly, and sprinkle the top with the remaining 1 tablespoon sugar.

Bake until deeply browned, 35-45 minutes. Let cool completely in the pan on a wire rack, about 2 hours. Run a knife around the inside of the pan and remove the sides. Dust with powdered sugar, slice, and serve. Top with crème fraiche or ice cream, if desired.

Note: If using sweeter cooking apples (ex.: Golden Delicious or Braeburn), decrease the sugar by 1 tablespoon.