



APPLE CAKE RECIPE

FROM THE KITCHEN OF:
ZAHAVA AND FOOD 52

TITLE: APPLE CAKE

PREP TIME: 45 MIN

COOK TIME: 1 HOUR

NOTES

FIND THIS RECIPE ONLINE AT:
[FOOD52.COM/RECIPES/804-
ROSH-HASHANAH-APPLE-CAKE](https://www.food52.com/recipes/804-rosh-hashanah-apple-cake)

INGREDIENTS

FOR THE APPLES:

4 APPLES

1 TABLESPOON LEMON JUICE

2 TABLESPOONS
MARGARINE (OR BUTTER)

1 - 2 TABLESPOONS SUGAR

FOR THE CAKE BATTER:

1 CUP FLOUR

3/4 CUP SUGAR

2 EGGS

1/2 CUP CANOLA OIL

1 TEASPOON BAKING POWDER

1 TEASPOON VANILLA

2-3 TABLESPOONS DEMERERA
SUGAR (OPTIONAL)



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METHOD

- 1. PREHEAT OVEN TO 350° F. GREASE AND FLOUR A 9-INCH ROUND CAKE PAN OR SPRINGFORM, OR AN 8X8-INCH SQUARE PAN. (IF YOU WANT TO PLATE THIS, USE A SPRINGFORM; OTHERWISE, JUST SERVE IT OUT OF THE PAN.)**
- 2. PEEL AND CORE THE APPLES, THEN CUT EACH APPLE INTO ABOUT 12 SLICES. SPRINKLE WITH LEMON JUICE (YOU DON'T NEED MUCH - MAYBE A TABLESPOON OR SO FOR 4 APPLES) WHILE THE OTHERS ARE BEING SLICED TO PREVENT BROWNING.**
- 3. HEAT MARGARINE IN PAN OVER LOW HEAT AND ADD APPLES AND 1-2 T WHITE SUGAR. STIR FOR ABOUT 10-15 MINUTES UNTIL APPLES SOFTEN. SOME OF THE LIQUID WILL SOAK INTO THE APPLES, BUT IF TOO MUCH OF IT STARTS TO EVAPORATE, THEN TURN THE HEAT DOWN.**
- 4. WHILE THE APPLES ARE ON THE STOVE TOP, MIX TOGETHER THE REMAINING INGREDIENTS (EXCEPT FOR THE DEMERARA SUGAR) -- FLOUR, SUGAR (THE 3/4 C), EGGS, OIL, BAKING POWDER, AND VANILLA. NO MIXER IS REQUIRED - YOU CAN JUST MIX EVERYTHING BY HAND EVEN THOUGH THE BATTER IS QUITE THICK.**
- 5. ADD HALF THE WARM APPLES (JUICES AND ALL) TO THE BATTER AND MIX. THEN POUR INTO THE PREPARED PAN AND SPREAD THE BATTER EVENLY WITH A SPATULA . ARRANGE THE REMAINING APPLE SLICES ON THE TOP OF THE BATTER AS DECORATIVELY AS POSSIBLE (THOUGH EVEN A MISHMASH WILL LOOK NICE).**
- 6. SPRINKLE THE CAKE WITH DEMERARA SUGAR IF YOU'D LIKE AND BAKE FOR 1 HOUR. AS IT BAKES, THE HIGH EGG CONTENT CAUSES THE CAKE TO RISE UP AS THE HEAVIER FRUIT SINKS SLIGHTLY AND THE DEMERARA SUGAR HELPS CREATES A CRACKLY CRUNCHY CRUST THAT CARAMELIZES SLIGHTLY AT THE EDGES AND WHERE THE FRUIT JUICES POOL.**
- 7. COOL IN PAN AND SERVE.**