

French Apple Cake

Ingredients

- 3 large baking apples (such as Honeycrisp)
- 2 tsp apple cider vinegar
- 1 cup all-purpose flour
- 1 tsp baking powder
- 1 tsp kosher salt
- 1 stick unsalted butter, at room temperature
- ½ cup white sugar
- 2 Tbsp light brown sugar
- 2 large eggs
- 3 Tbsp dark rum
- ½ tsp vanilla extract
- 3 Tbsp white sugar (for the top)
- 1 Tbsp powdered sugar for dusting (optional)



Preparation

1. Preheat the oven to 350°
2. Grease a 9" round cake pan with butter and line the bottom with parchment paper
3. Peel (or leave skin on) and core apples; cut into cubes ¼"-⅜" (no larger)
4. Add to a large bowl and toss with apple cider vinegar
5. In a small bowl, mix flour, baking powder, and salt together
6. In another bowl, beat butter, ½ cup white sugar, and brown sugar with an electric mixer until light and fluffy
7. Beat in 1 egg on high speed until fully incorporated and smooth
8. Add the second egg and repeat
9. Mix in rum, vanilla extract, and ½ the flour mixture
10. When the flour disappears add the rest, and fold in with a spatula
11. Fold in apples until evenly mixed into the batter
12. Transfer batter to the prepared pan, pressing all the batter in firmly
13. Smooth top and dust with remaining 3 tablespoons sugar
14. Bake in the preheated oven until a skewer inserted into the center comes out clean, about 45 minutes
15. Remove cake from oven and let cool in the pan for about 30 minutes
16. Invert cooled cake onto a wire rack, place a serving plate on top, and flip back over
17. Dust top with powdered sugar and serve