

French Alsatian Apple Cake

with Crème Fraîche Whipped Cream

This cake pays homage to delicious French Alsatian custard-based apple tarts spiked with eau-de-vie. The apples can be replaced with firm, ripe pears such as Anjou, Bartlett or Belle Hélène.



Serving Suggestion

the Cake

VANILLA CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- $\frac{3}{4}$ cup mild extra-virgin olive oil (150g)
- $\frac{1}{3}$ cup half-and-half (80g)
- 2 medium apples (3 cups, 340g)
- 1 tablespoon fruit brandy or lemon juice
- 2 tablespoons superfine or castor sugar
- Sliced almonds

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

Peel, core and cut apples into $\frac{1}{2}$ inch cubes. Toss apples in 1 tablespoon eau-de-vie (fruit brandy) or lemon juice. Set aside.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the half-and-half (half milk, half heavy cream) and the vanilla cake mix. Beat on low speed for one minute until well combined. Stir in the chopped apples.

Pour batter into prepared pan and evenly sprinkle with sugar and a handful of sliced almonds. Bake for 50-55 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

the Cream

YOU WILL NEED

- 2 cups cold heavy cream (480g)
- $\frac{1}{2}$ cup crème fraîche (113g)
- 1 cup powdered sugar (113g)
- 2 teaspoons vanilla extract

Beat all ingredients on medium speed until thick and creamy.

Serve cake garnished with crème fraîche whipped cream.