




French Brown Butter Apple Cake

AUTUMN BRINGS crisp, cool days, a change in routines, cozy sweaters, and comfort foods. Funny how some things are so perennial.

One of our favorite days of autumn includes a trip to the apple orchard. Whether you make a trip to pick your own or purchase local apples at the farmers market, this recipe will make perfect use of your haul. French Brown Butter Apple Cake is a moist, custardy cake made with a combination of tart Granny Smith apples and sweet Braeburn or Golden Delicious apples cooked in brown butter for a variation of flavor that gives this cake a complex, rich flavor. Get ready to indulge in this rustic classic. With its tender crumb, sweet apples, and hint of cinnamon, it's the perfect balance of flavor and texture. 



French Brown Butter Apple Cake



INGREDIENTS:

- 8 tablespoons or one stick of salted butter plus more for the pan
- 1/4 teaspoon ground allspice
- 1 1/2 pounds Granny Smith apples peeled, core, cut into 1/4 inch slices
- 1 pound Braeburn or golden delicious apples, peeled, core and cut into 1/4 inch slices
- 12 tablespoons of white sugar divided
- 1/2 teaspoon kosher salt
- 2 tablespoons Brandy or Calvado's (Apple cider can be used as a substitute)
- 2/3 cup all purpose flour plus more for the pan
- 1 teaspoon baking powder
- 2 large eggs at room temperature
- 2 teaspoons vanilla extract
- Powdered sugar for serving if desired

INSTRUCTIONS:

1. Heat the oven to 375°F with a rack in the middle position. Coat a 9-inch spring form pan with butter, dust with flour, then tap out the excess.
2. Prepare the brown butter: In a 12-inch skillet over medium high heat, melt the butter. Cook, swirling the pan frequently, until the milk solids are golden brown and the butter has a nutty aroma, 1-3 minutes. Pour into a small heatproof bowl, don't scrape the skillet. Stir all the spices, except salt, into the bowl of butter and set aside.
3. Add all the apples, 2 teaspoons of sugar and the salt to the still hot skillet and set over medium high heat. Cook, stirring occasionally until the moisture released by the apples has evaporated and the apples are beginning to brown, 12 to 15 minutes. Add the Brandy and cook until it evaporates, 30 to 60 seconds. Transfer to a large plate spread in an even layer and refrigerate uncovered until cool to the touch 15 to 20 minutes.
4. In a small bowl, whisk the flour and baking powder. In a large bowl whisk the eggs, vanilla, and 9 tablespoons of sugar; gradually whisk in the butter. Add the flour mixture and stir until smooth, the batter will be very thick. Add the cooked apples and fold gently until evenly coated. Transfer to the prepared pan, spread in an even layer, and sprinkle with the remaining tablespoon of sugar. Bake until deeply browned 35 to 40 minutes. Let cool completely in the pan on a wire rack for about two hours. Run a knife around the inside of the pan and remove the sides before slicing.

Choosing Apples 101

FUJI The sweetest apple. Great for applesauce and salads.

GALA Very sweet. Wonderful snack.

GOLDEN DELICIOUS Sweet, rich, and mild flavor. Good for baking and applesauce.

RED DELICIOUS Sweet and mildly tart. Favorite for snacking and salads.

BRAEBURN Balance of sweet and tart with hints of pear. Wonderful for baking.

HONEY CRISP Balance of sweet and tart. Rich and aromatic. Favorite for baking, snacking and salads.

COSMIC Very sweet with some tartness. Great choice for wine and cheese pairing.

PINK LADY Quite tart. Pies, cakes, salads, and sauces.

GRANNY SMITH Very tart, lowest sugar, perfect for pies, cakes, and salads.



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