



## **Apple Cake** *(adapted from Dorie Greenspan)*

3/4 cup all purpose flour  
3/4 teaspoon baking powder  
Pinch of salt  
2 Granny Smith apples  
1 Red Rome apple  
1 Gala apple  
2 large eggs  
3/4 cup sugar  
3 tablespoons dark rum  
1 teaspoon vanilla  
8 tablespoons unsalted butter, melted and cooled

Preheat oven to 350. Spray an 8 inch spring form pan with cooking spray and line sides and bottom with parchment. Set aside.

In a small bowl, whisk together flour, baking powder and salt. Set aside. Peel and core apples and cut into one inch chunk. Set aside.

In medium sized bowl whisk eggs until light and frothy. Add sugar and whisk for 1 minute until well combined. Add rum and vanilla and mix well to combine. Stir in half the dry ingredients then add half the melted butter. Mix until combined, then finish with remaining flour and butter. Fold in apple pieces until they're well coated with batter and turn into prepared pan. Level top with spatula. Bake for 50 to 60 minutes or until golden brown on top and knife inserted into center comes out clean. Cool on a wire rack. Turn onto serving plate when cool enough to handle and remove parchment. Serve with caramel sauce. (Store cake at room temperature, lightly covered).

### Caramel Sauce:

1 cup white sugar  
2 tablespoons water  
6 tablespoons butter  
1/2 cup heavy cream  
1 teaspoon vanilla

Place sugar in a medium sized saucepan with a wide heavy bottom. Add water but do not mix together. Place pot on medium high heat and cook without moving or stirring until sugar is amber colored. Watch carefully so it doesn't burn and it is important not to move the pot. When sugar is caramelized and amber, carefully stir in butter (it will foam up, so be careful). Stir until butter is melted, then remove pot from heat. Carefully stir in heavy cream. When mixture stops foaming, add vanilla. Cool to room temperature.