



## GERMAN APPLE CAKE (APFELKUCHEN)

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1½ HOURS *plus cooling*

8 SERVINGS

**A**pfelkuchen, or apple cake, is a classic German sweet of which there are numerous versions. We were particularly fond of Luisa Weiss's recipe in "Classic German Baking," which is her adaptation of a recipe she found on a package of almond paste. Almond paste is not a typical ingredient in Apfelkuchen, but it gives the crumb a custardy richness, a moist, tender texture and a pleasant—but not overpowering—almond fragrance and flavor.

Tangy-sweet sliced apples are fanned on top of the batter and baked into the surface to an elegant effect. You will need an apple corer to punch out the cores from the apples before halving them. If you don't own one, halve the apples, then notch out the cores with a paring knife. If you have dark, non-stick bakeware—which transfers heat more quickly than lighter aluminum—reduce the temperature to 325°F and begin checking for doneness on the low end of the baking time.

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*Don't use marzipan in place of the almond paste. Marzipan is sweeter than almond paste. Also, make sure the almond paste is fresh and pliable, not dried out and hard, or it won't break down properly during mixing. The apples can be peeled, cored and halved before you make the cake batter, but don't slice the apple halves until the batter is in the pan. If sliced sooner, the apples may discolor.*

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**INGREDIENTS**

<b>130</b>	GRAMS (1 CUP) ALL-PURPOSE FLOUR, PLUS MORE FOR THE PAN
<b>1½</b>	TEASPOONS BAKING POWDER
<b>214</b>	GRAMS (1 CUP) WHITE SUGAR, PLUS 2 TABLESPOONS FOR THE SPRINKLING
<b>4</b>	OUNCES ALMOND PASTE, BROKEN INTO ROUGH ½-INCH PIECES
<b>½</b>	TEASPOON KOSHER SALT
<b>8</b>	TABLESPOONS (1 STICK) SALTED BUTTER, ROOM TEMPERATURE
<b>3</b>	LARGE EGGS, ROOM TEMPERATURE
<b>2</b>	TEASPOONS VANILLA EXTRACT
<b>2</b>	SMALL GRANNY SMITH APPLES (ABOUT 12 OUNCES TOTAL), PEELED, CORED AND HALVED LENGTHWISE
	POWDERED SUGAR, TO SERVE

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**DIRECTIONS**

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| 01 | Heat the oven to 375°F with a rack in the middle position. Mist a 9-inch springform pan with cooking spray, then dust with flour; tap out the excess. In a small bowl, whisk together the flour and baking powder.  |
| 02 | In a stand mixer with the paddle attachment, mix the 214 grams (1 cup) sugar, almond paste and salt on low until the paste has broken into crumbly bits, 2 to 3 minutes. Add the butter and mix until combined, about 30 seconds. Increase to medium-high and beat until the mixture is pale and fluffy, about 3 minutes, scraping the bowl as needed. Reduce to medium, then, one at a time, add the eggs, beating for about 20 seconds after each addition.   |
| 03 | Scrape down the bowl, then add the vanilla and continue mixing on medium until well-combined, about 2 minutes. Reduce to low, add the flour mixture and mix just until the batter is evenly moistened, about 10 seconds; it will be thick. Using the spatula, scrape the bottom and sides of the bowl and give the batter a few folds to ensure no pockets of butter or flour remain. Transfer to the prepared pan and spread in an even layer, smoothing the surface.  |
| 04 | Slice each apple half lengthwise into 1/8-inch-thick half circles; do not separate the slices. With your hand, gently press down on each half to fan the slices. Divide the fanned apples into 8 equal portions without undoing the fanned effect. Slide a thin spatula or butter knife under the apples, then slide the slices off the spatula near the outer edge of the cake with the slices fanning outward from the center. One at a time, position another 6 sets of slices on the cake, creating an evenly spaced spoke pattern. Place the last set of apple slices in the center. Sprinkle the remaining 2 tablespoons sugar evenly over the top. |
| 05 | Bake until the edges of the cake are deep golden brown and a toothpick inserted at the center comes out clean, 50 to 60 minutes. Cool in the pan on a wire rack for 30 minutes. Run a paring knife around the inside of the pan to loosen, then remove the pan sides. Serve warm or at room temperature; dust with powdered sugar just before serving.  |