

Apple Cream Torte

Ingredients

- 4 apples (tender sweet variety) not green or sour
- 3 large eggs
- 1 cup sugar
- $\frac{3}{4}$ cup heavy whipping cream
- 1 tsp vanilla extract
- 1 cup flour
- $1\frac{1}{2}$ tsp baking powder
- $\frac{3}{4}$ tsp salt
- powdered sugar for dusting
- Crème fraîche, whipped cream, or plain yogurt for serving

Instructions

1. Preheat oven to 325. Butter, and flour a 9 inch round cake pan (or spring form)
2. Peel apples, remove cores, and slice crosswise into $\frac{1}{4}$ inch rings.
3. Beat eggs and sugar for 2-3 minutes until slightly thickened
4. Add cream and vanilla, and beat a bit more.
5. Add flour, mixed with baking powder and salt, and beat until incorporated.
6. Add apples to batter and gently mix with a spatula, then pour into prepared cake form, pushing the apples slightly down so no pieces stick out.
7. Bake for an hour or until a toothpick inserted into dough comes out clean.
8. Let rest for 20 minutes, then carefully remove the torte from the cake form.
9. Dust with powdered sugar, and serve with a cup of cold creamy yogurt for snack or breakfast, or with whipped cream, ice cream or creme fraiche for dessert.