

GUASTELLO'S VILLAGE MARKET

Dutch Apple Cake

Serves 12

Ingredients

dry ingredients

1 1/2 cups all-purpose flour
1 tsp baking powder
1/4 tsp salt
1/2 tsp cinnamon
1/4 tsp nutmeg freshly grated is the way to go!

wet ingredients

1/2 cup (1 stick) unsalted butter, at room temperature
1 cup granulated sugar plus 1/4 cup for sprinkling later
1 1/2 tsp vanilla extract
3 large eggs
1/4 cup sour cream
1/4 cup buttermilk
14 ounces thinly sliced peeled apples best to weigh them, but that is approximately 2 and 1/2 cups.
That's going to be 3-4 apples.

Instructions:

Preheat oven to 350F

Lightly spray a 9- or 10-inch spring form pan. If you like you can line the bottom with a round of parchment.

Whisk together the flour, baking powder, salt and spices, and set aside.

Cream the soft butter and sugar together in a stand mixer for 3-4 minutes, until light and fluffy. Scrape down the side of the bowl a couple of times.

Beat in the eggs, one at a time, and then beat in the vanilla.

Stir the sour cream and buttermilk together, and then add the dry ingredients to the mixing bowl alternately with the wet, beginning and ending with the flour. Mix until combined, but don't over mix. Fold in the apples and turn into the prepared pan. Smooth out the top. Sprinkle the surface of the cake liberally with granulated sugar.

Bake for 40-45 minutes, or until the cake no longer jiggles in the center and the top is golden and slightly crackled. The exact cooking time will depend on the pan size you use. You can insert a toothpick in the center to test. Note: if the top seems to be browning too quickly cover it loosely with a sheet of foil.

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Let cool briefly, and then unlatch the spring and remove the outer ring. I like to run a spreading knife along the edge first to loosen any parts of the cake that are sticking to the pan. Cool completely on a rack before slicing.

Credit: theviewfromgreatisland.com