

Eplekake (Apple Cake)

Heather Kjellesvik

(Not overly sweet or too heavy)

2 c. all purpose flour, sifted
1 ½ t. baking powder
1 ¼ c. granulated sugar
¾ c. lightly salted butter, at room temp, plus more for topping
3 large eggs, at room temp
½ c. milk
3 to 4 tart apples, peeled, cored and thinly sliced
1/3 c. sliced almonds
2 T dark brown sugar
1 T ground cinnamon
Whipped cream or ice cream, for serving

Preheat oven to 350°F. Butter an 8 inch springform pan.

In a medium bowl, whisk together the flour and baking powder. In a bowl using a mixer, beat the sugar and butter until light and fluffy. Add the eggs, one at a time, incorporating each egg before adding the next one, and beat for 2 to 3 minutes or until light and creamy. Add the flour mixture and blend. Slowly add the milk and beat just until well blended. Pour the batter into the prepared pan. Place the apple slices on top of the batter, arranging them in tightly overlapping concentric circles and gently pressing them into the batter. Sprinkle with the almonds, brown sugar, and cinnamon. Arrange a couple dabs of butter on top and bake for about 1 hour or until a toothpick inserted in the center comes out clean and the top of the cake is golden brown with a few dark spots from the cinnamon. Cool slightly in the pan before serving with whipped cream or ice cream.