

Gâteau Breton aux Pommes (caramel apple cake)

(gluten-free option included)

8 Servings

Ingredients:

<i>Salted caramel sauce (see separate recipe)</i>	<i>2 tablespoons plus 1 cup sugar (divided)</i>
<i>12 tablespoons (1½ sticks) unsalted butter melted, divided (2 & 10) plus more for buttering the pan</i>	<i>1 teaspoon baking powder</i>
<i>1¼ cup all-purpose flour (or sorghum flour to make it gluten-free) plus more for dusting pan</i>	<i>¾ teaspoon kosher salt</i>
<i>2 pounds firm, tart apples (such as Pink Lady or Braeburn) peeled & sliced ½" thick</i>	<i>1 teaspoon finely grated lemon zest</i>
	<i>3 large eggs</i>
	<i>Crème fraîche (for serving, if desired)</i>

1. Place rack in middle of oven and preheat to 350°
2. Butter and flour an 8" diameter cake pan
3. Heat 2 tablespoons butter in a large skillet over medium heat
4. Add apples, sprinkle with 2 tablespoons sugar and cook, tossing occasionally, until apples are golden brown (10-20 minutes)
5. Arrange ½ of the apples in the bottom of the prepared pan so that most of it is covered (a few small gaps are OK)
6. Whisk baking powder, salt, lemon zest, 1¼ cups flour, and remaining 1 cup of sugar in a large bowl
7. Whisk in eggs and remaining 10 tablespoons of melted butter until smooth
8. Pour half of batter over apples in cake pan
9. Top with remaining apples
10. Pour remaining batter over second layer of apples
11. Bake cake until top is golden and a toothpick inserted into the center comes out clean (40-50 minutes)
12. Transfer pan to a wire rack and let cake cool slightly
13. Turn cake out onto rack and let cool
14. Serve with caramel sauce and crème fraîche

Based on a recipe in the October 2013 issue of Bon Appetit