



APPLE YOGHURT CAKE

INGREDIENTS

4 Large apples, peel + sliced	1 teaspoon vanilla extract
1 lemon juice	<i>190 grams</i> all-purpose flour
½ teaspoon cinnamon	1 teaspoon baking powder
2 large eggs	⅙ teaspoon salt
125 grams sugar	2 tablespoons apricot or lemon jam, to glaze
190 grams yogurt	<i>(optional)</i>
75 ml vegetable oil	

METHOD

1 Preheat oven to gas 4 and place a rack in the middle position.

Next, line bottom of a spring-form cake pan (diameter 9 inches) with parchment paper. You can also generously grease the sides and bottom of the pan with butter and flour, shaking out excess flour. Set aside.

2 Peel, core, and slice apples into ½ or ¼ inch slices. Add them to a medium bowl with lemon juice and cinnamon, and toss to combine.

Set aside.

3 Mix flour with baking powder and a pinch of salt in a separate bowl.

4 Using a stand mixer or an electric beater, beat the eggs and sugar for 3-4 minutes until pale and fluffy.

5 Reduce speed, and gradually add vegetable oil, yogurt, and vanilla extract. The batter should be smooth.

Next, add flour, using a spatula to scrape the flour from the side of the bowl. Mix just until combined; a few lumps are fine, so be careful not to overmix.

6 Finally, add about $\frac{1}{3}$ of sliced apples to the mixing bowl (you can add them sliced or diced) and gently fold apple into batter.

7 Transfer the batter to the prepared cake pan, level the surface with the back of a spoon, and top with the remaining apple slices.

8 Bake for 30 minutes without opening the door during baking.

After 30 minutes, insert a toothpick or cake tester into the batter in the center of the cake. If it comes out clean, the cake is ready. If not, keep baking for 3 minutes and check again.

9 When the cake is ready, transfer it immediately to a wire rack and let it cool for 10 minutes.

Next, remove it gently from the pan, transfer it to a serving plate, and brush it with warm apricot or lemon jam for a nice, glossy finish.

It's delicious on its own, and even better with some vanilla ice cream on the side. Enjoy!