bent street kitchen

Italian apple cake

Ingredients:
3 apples
1 ½ c flour
2 t baking powder
¼ t fine salt
3 large eggs
1 c sugar
1 t vanilla
½ c Greek yoghurt
½ c sunflower, vegetable or grape seed oil, plus more for greasing
icing sugar for dusting

Method:
Preheat oven to 190°C. Grease a 20-cm springform cake tin with a little oil. Line the bottom of the pan with baking paper and lightly oil the paper.

Place flour, baking powder and salt in a large bowl and whisk together. In a separate bowl, add oil, egg, yoghurt, sugar and almond extract and beat with a mixer to combine well. Peel, core and quarter your apples then cut crosswise into thin slices with a mandolin. Most recipes add lemon juice to the apples to prevent them from browning but I find using lemon juice overpowers the apples in this recipe. To prevent the apples from browning, I don't peel and slice the apples until this stage, when both the flour mixture and wet ingredients are ready.

Add the wet ingredients to the flour mixture whisk until just combined. Gently fold in the apples. Pour batter into cake tin.

Bake for 40-45 mins or until the top is golden brown and a skewer inserted in the centre of the cake comes out clean. Cool on a wire rack for 20 mins. After 20 mins, loosen the sides of the cake from the tin with a knife and remove the springform ring. Continue to cool the cake until it gets to room temperature. Invert cake onto a plate and remove baking paper. Re-invert onto a serving patter then dust with icing sugar.

Serves 6-8.