

## French Apple Cake

1 cup flour  
1 tsp. Baking powder  
1/4 tsp. Salt  
1 stick (1/2 cup) unsalted butter, room temperature  
2/3 cup granulated sugar, plus 1 Tb. for sprinkling over cake  
2 large eggs  
1 tsp. Vanilla extract  
4 Tb. Dark rum (spiced okay)  
2 Honeycrisp apples, peeled and chopped into 1/2 inch cubes (should be 3 1/2 to 4 cups of apples chopped)  
Confectioner's sugar to decorate cake

Preheat oven to 350 degrees F and set rack in middle of oven. Spray a 9" springform pan with nonstick cooking spray. If using a regular cake pan, spray then line bottom with parchment paper and spray again.

In a small bowl whisk flour, baking powder and salt.

Using a handheld or stand mixer with paddle, cream butter and sugar until light and fluffy about 3 minutes. Add eggs one at a time until mixed in and scrape Dow sides of bowl as needed. Add flour slowly and mix on low until just combined. Use rubber spatula to scrape down sides of pan. Gently fold in apples with rubber spatula.

Scrape batter into prepared pan and sprinkle with Tb. of granulated sugar. Even out top of cake and bake 40 minutes until cake is golden and toothpick in center comes out clean.

Allow the cake to cool on rack in pan. Once cool, run a blunt knife around edge of cake and remove sides of springform pan. Using a fine sieve, lightly dust wit confectioner's sugar.

8 servings/279 calories each

Cake can be frozen up to 3 months (I doubt you'll need to though 😊) and thawed on countertop overnight.

Great plain or with whipped cream/ice cream (more calories obviously!)