

Apple Custard Cake

Adapted from recipe for Apple Custard Cake in *Sarabeth's Good Morning Cookbook*.

Serves: 8-10

2 Tablespoons unsalted butter, softened, for greasing pan
1/3 cup all purpose flour for dusting pan
4 1/2 cups all-purpose flour
1 Tablespoon plus 1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 1/2 cups whole milk
6 Tablespoons sour cream
6 ounces (1 1/2 sticks) unsalted butter, cut into 1/2-inch cubes
2 1/4 cups toasted or regular granulated sugar
1 Tablespoon pure vanilla extract
3 large eggs, room temperature
3 large Honeycrisp apple or other tart apple, peeled, cored, and cut into wedges 1/4-inch thick
3/4 cup toasted or regular granulated sugar
1 teaspoon ground cinnamon
1 large egg yolk
2 Tablespoon heavy cream
1 Tablespoon regular or toasted granulated sugar
1 1/2 teaspoons pure vanilla extract
1 Tablespoon turbinado sugar or other coarse sugar, for sprinkling

1. Position a rack in the center of the oven; preheat to 350°F.
2. Butter a 9-inch tube pan and dust with flour, making sure the center tube is well-coated; tap out excess flour and set aside.
3. In a medium bowl, whisk flour, baking powder, and salt.
4. In a measuring cup, mix milk and sour cream.

5. In the bowl of a stand mixer fitted with a paddle attachment, beat butter until smooth. Reduce speed to medium; gradually pour in sugar. Continue beating, scraping sides of the bowl, until mixture is fluffy. Beat in vanilla and eggs, scraping down sides of the bowl. At low speed, add dry ingredients in thirds, alternating with the milk and sour cream mixture. Scrape half the batter into the prepared tube pan; smooth the top with an offset spatula.
6. In a large bowl, mix $\frac{3}{4}$ cup regular or toasted granulated sugar with cinnamon. Add sliced apples and mix well to coat all the apples. Arrange half the apple slices, on the surface of the cake (gently press into the batter, but don't submerge them).
7. Top apple slices with second half of batter. Smooth surface with offset spatula and arrange the second half of the apple slices on the surface of the cake. (gently press into the batter, but don't submerge them).
8. In a small bowl, whisk egg yolk, cream, granulated sugar, and vanilla; drizzle over apple slices. Sprinkle turbinado sugar evenly over the cake.
9. Bake for about 45-50 minutes, until top is golden and a digital thermometer registers 205°F, when inserted into the center of the cake. The cake will seem a bit wet on the very top surface, but that is ok, that's the custard layer. Cool cake completely on a wire rack.
10. Run a small offset spatula around edge of the cake and center tube to loosen. Place a 10-inch plate over the cake pan; quickly flip the pan and the plate, then lift off the tube pan. Place a serving plate over the cake; flip again so that the cake is right side up.