

Salt and Serenity

Apple Beehive

Recipe very slightly adapted from Elisabeth Prueitt's beautiful new cookbook, *Tartine All Day*. Unless you have stellar knife skills, it is recommended that you use a mandoline to slice the apples.

Serves 6-8

3 pounds Granny Smith apples (about 8 large apples), peeled, cored and very thinly sliced

3 ounces unsalted butter, melted

½ cup granulated sugar

2 teaspoons ground cinnamon

¼ cup apricot jam

For serving:

Salted Caramel Sauce (optional) Recipe below.

Lightly whipped cream (optional)

1. Preheat oven to 400°F. Line a rimmed baking sheet with parchment paper. Find a small plate or bowl that measures 7-8 inches in diameter and trace a circle onto the parchment paper with a sharp pencil. Turn sheet of parchment paper over.
2. Mix sugar and cinnamon together.
3. Arrange a layer of apples in the circle, halfway overlapping each slice. Continue layering apple slices to form a beehive shape, saving some of the smaller slices for the top. Every 2 or 3 layers, brush lightly with the butter and sprinkle with cinnamon sugar.
4. Once the beehive is assembled, brush the butter all over it. Do not sprinkle top layer with sugar-cinnamon mixture. Gently cover with a dome of aluminum foil and bake for 25 minutes.
5. Remove from oven and, wearing oven mitts, gently press the foil down to compact the layers. Remove foil and continue baking, an additional 25-35 minutes longer, until soft all the way through when pierced with the tip of a knife.

6. During the last 10 minutes of baking, heat apricot jam until it melts. Strain the jam through a fine mesh sieve. Brush strained jam over the beehive as soon as it comes out of the oven.

Serve warm or at room temperature, cut into wedges. If you like, serve each slice with a dollop of whipped cream and a big drizzle of salted caramel sauce.

Salted Caramel Sauce

This is Stella Park's Caramel sauce recipe from serious eats. It is foolproof and will keep in your fridge for weeks. I like making caramel sauce in my Le Creuset 3-quart pot. It never burns.

4 ounces water (1/2 cup)
8 1/2 ounces sugar (1 1/4 cups)
1/2 - 1 teaspoon Diamond Crystal kosher salt
8 ounces heavy cream (1 cup)
1 teaspoon (5g) vanilla extract or vanilla bean paste

1. In a 3-quart stainless steel saucier, combine water, sugar, and salt over medium heat. Stir with a fork until syrup comes to a boil, about 4 minutes, then simmer without stirring until syrup is honey-colored, roughly 6 minutes, shaking and swirling as needed to ensure even caramelization. Continue cooking until syrup is light to medium amber, a minute more. Immediately add cream and reduce heat to medium-low.
2. Stirring constantly with a heat-resistant spatula to knock back the foam, simmer until caramel registers 225°F on a digital thermometer, about 3 minutes. Transfer to a heat-resistant container, stir in vanilla extract (if using), and cool to room temperature. Caramel will be runny while warm, but thicken as it cools, turning just a little chewy when cold. Refrigerate up to 1 month in an airtight container.