FRENCH FARMHOUSE APPLE CAKE

There's a reason you see these cakes everywhere in Northern France in the fall.

KITCHEN IN THE SHIRE

45–55 min

350°F - 175°C

9" cake

INGREDIENTS:

Brown Butter Apple Batter

- 1 cup (125g) AP Flour
- 1 tsp (4g) Baking Powder
- ½ tsp (3g) Salt
- 2 Apples, peeled, cored, and chopped (about 4 cups or 450–500g)
- 1 tBsp (15g) Lemon Juice
- ½ cup (113g) Butter, browned
- ⅔ cup (135g) Sugar
- 2 large Eggs, room temp
- 1½ tsp (7g) Vanilla Extract
- 1 tBsp (15g) Bourbon
- ¼ cup (60g) Crème Fraîche or full fat Sour Cream

Topping

- 1 tBsp (15g) Sugar
- 2 tBsp (30g) Turbinado Sugar

Finishing Sugar

- 1 tBsp (15g) Turbinado Sugar

* You can swap out the Bourbon for the traditional Rum or add more Vanilla.

YouTube

Scan this code to watch the video!

INSTRUCTIONS:

1. Brown the butter in a small saucepan over medium heat until the milk solids turn golden and the butter smells nutty. Transfer it to a bowl and cool, then refrigerate briefly until soft and spreadable, about the consistency of softened butter.
2. Peel, core, and chop the Apples into fairly even pieces. Toss with the Lemon Juice and set aside.
3. Whisk together the Flour, Baking Powder, and Salt in a medium bowl. Set aside.
4. Using a hand mixer or stand mixer, beat the softened Browned Butter and Sugar for 2–3 minutes, until lighter and slightly fluffy.
5. Add the Eggs one at a time, beating well after each addition and scraping down the bowl as needed.
6. Beat in the Vanilla and 1 tBsp Bourbon. Add the crème fraîche (or Sour Cream) and mix on low just until incorporated.
7. Fold in the Flour mixture by hand just until no dry streaks remain. Gently fold in the chopped Apples until evenly coated with batter.
8. Butter a 9 inch (23-cm) round cake pan or springform pan and line the bottom with parchment paper or a silicone mat.
9. Transfer the batter to the prepared pan and spread evenly, leaving the surface slightly rustic. Sprinkle the top evenly with the Sugars.
10. Bake at 350°F (175°C) for 45–55 minutes, until deeply golden, the center feels set, and a thin knife inserted into a cake-heavy area comes out without raw batter.
11. Cool in the pan for about 20 minutes before removing. Serve warm or at room temperature, preferably with a spoonful of Crème Fraîche on the side. Ice Cream works too!

EXCLUSIVE MEMBER RECIPE DROP #74

NOTES:

INSTRUCTIONS (CONTINUED)

Each card is inspired by the stories we share on our channel.
Watch Renee create the full recipe at Kitchen in the Shire on YouTube.
Want to show off your bake?
Email a photo to hello@kitchenintheshire.com and we might feature it in a community post!