

Apple Sharlotka – A Russian Apple Cake

Adapted from Darra Goldstein

This is a wonderfully tender and flavorful apple cake to make solo or with the help of a child or adult who loves to work with a mixer and slice up apples.

Unsalted butter or margarine, for greasing the pan

3 large tart, firm apples, such as granny smith (about 1 ½ pounds)

3 large eggs, at room temperature

1 cup sugar

½ teaspoon salt

1 teaspoon vanilla extract

½ teaspoon ground cinnamon or cardamom

1 cup all-purpose unbleached flour

Confectioners' sugar, for serving

1. Preheat oven to 350 degrees and put a baking rack in the center of the oven. Generously butter a 9-inch springform pan, line it with a parchment paper circle and lightly butter or spray the circle.
2. Peel, quarter, and core the apples. Slice each quarter into ¼ inch pieces
3. In the bowl of a stand mixer using a whisk attachment, or in a large bowl if using a handheld mixer, beat the eggs, sugar and salt on medium-high speed (high speed for handheld mixer) until thick and ribbony, about 5 minutes. Beat in the vanilla and cinnamon or cardamom.
4. Using a fine mesh sieve, gradually sift a third of the flour into the egg mixture, then gently fold with a spatula until just combined and no flour streaks remain. Repeat twice with the remaining flour. The batter will be very thick.
5. Place the apples in an even, compact layer on the bottom of the pan. Cover with half the batter and gently spread evenly over the apples. Repeat with the remaining apples and batter. Gently rap the pan a few times against the counter to get rid of possible air bubbles and transfer to the oven. Bake for 50 to 55 minutes, until a toothpick comes out free of batter and the top of the sharlotka is golden brown.
6. Let the cake cool, and remove from pan. Dust with powdered sugar.