

■ Section I - Cooking Recipe – Russian Apple Cake

Ingredients:

- 1/2 tbsp butter for the baking form
- 3 apples (about 500gms)
- juice of 1 lemon
- 1 tsp cinnamon
- 1 1/4 cups all-purpose white flour
- 1 1/2 tsps baking powder
- 4 eggs, at room temperature
- 1 pinch salt
- 1 cup sugar
- 1/4 cup sour cream
- 1 tsp vanilla extract

Russian Apple Cake



Instructions:

1. Cover the bottom of a baking form with parchment paper. Melt the butter and generously brush the inside of the baking form. Alternately, you can also spray the form with a pan release baking spray.
2. Cut two apples into small dice. Place them into a bowl and sprinkle with the lemon juice and cinnamon. Mix to make sure all apples are evenly covered. Set aside.
3. In a bowl, mix the flour and baking powder. Set aside.
4. Preheat oven to 350 degrees F (177 degrees C).
5. In a large bowl, add the eggs and a pinch of salt. Beat the eggs with an electric mixer until the egg yolks and egg whites are combined. Add about 1/4 of sugar, increase the speed of the mixer and continue beating the eggs. Gradually add all the sugar. Beat the eggs for about 6 minutes or until the mixture has thickened and turned very pale. It should fall in ribbons from a spatula.
6. Add the sour cream and vanilla extract to the eggs and mix with the electric mixer just until combined.
7. In batches, sift the flour into the egg mixture and gently fold it in with a spatula. Mix just until the batter is smooth and no pockets with flour remain. Make sure to not over mix. Refrigerate any remaining pastry for another time.
8. Pour 1/3 of the batter into the baking form and evenly spread it with a spatula. In an even layer, add half of the apples. Slightly press the apples into the batter. Add more batter to cover the apples. Spread the batter over apples if needed. Add the remaining apples and cover them with the rest of the batter. Slightly shaking the form will help getting rid of the air pockets.
9. Slice the remaining apple first into quarters and then into very thin wedges and arrange on top of the cake.
10. Place in the oven and bake for 50 to 60 minutes or until a toothpick inserted in the middle of the cake comes out clean.
11. Once the apple cake is done, take it out of the oven and let it cool on a rack before removing it from the baking form.

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