

Spiced Caramel Apple Cake

Cuisine: **Other**
Food category: **Desserts**



Author: **Chloé Lasseron**

Company: **Retigo**



Program steps

1

 Hot air

 100 %

 Termination by time

 00:30 hh:mm

 170 °C

 100 %



Ingredients - number of portions - 8		
Name	Value	Unit
unbleached all-purpose flour	125	g
baking powder	4	g
baking soda	6	g
salt	3	g
butter soft	115	g
vanilla extract	4	g
powdered sugar	100	g
Vergeoise	200	g
chicken eggs	2	pcs
four spices	4	g
apples	3	pcs
whipped cream 33%	55	ml

Nutrition and allergens	
Allergens: 1, 3, 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	211.9 kJ
Carbohydrate	23.7 g
Fat	12.2 g
Protein	1.8 g
Water	0 g

Directions

- In a medium bowl, combine the flour, baking powder, baking soda, salt, mixed spice, and cinnamon. Set aside.
- In a small saucepan, melt 75g of butter over low heat. Pour into a large bowl.
- Add the brown sugar, granulated sugar, and vanilla. Whisk to combine.
- Beat in the eggs, one at a time, whisking well after each addition.
- Add the dry ingredients and mix until the batter is smooth.
- Grate the apples. Fold them into the batter until no traces of flour remain.
- Pour the batter into a cake pan. Bake in the oven until a knife inserted in the center comes out clean.
- Let cool **10 minutes** in the pan, then turn out onto a wire rack. Turn the cake over to obtain a flat surface. Caramel Glaze: In the same pan, melt 40g of butter over medium heat. Add the heavy cream, a pinch of salt, and the brown sugar. Bring to a boil, stirring constantly, until the mixture thickens slightly and the sugar is dissolved. Immediately pour the glaze over the cake and spread with a spatula.