

Caramelized Apple Cake

Ingrédients

- 175g of sugar
- 3 eggs
- 130g of sugar
- 110g of butter
- 130g of flour
- 5g of baking powder
- 3 to 4 apples

Préparation

1. We continue in the series of quick recipes with basic ingredients this time with a fruity cake.
2. we can't eat chocolate every day ;-). This cake is no less super indulgent: it is a caramelized upside-down apple cake, somewhat like a tarte tatin.
3. Melting apples, a very crispy and caramelized crust, and a soft interior, that's today's menu, all in less than 20 minutes of preparation!
4. First of all, butter your mold well and cut out a circle of parchment paper that you stick to the bottom of the mold (unmolding will be much easier this way).
5. Put the sugar in a saucepan and cook until you get an amber and very smooth caramel (be careful, it quickly goes from amber caramel to burnt caramel ;-)).
6. Pour it immediately into the bottom of the cake tin and spread it everywhere, quickly because it cools and hardens fast.
7. Let it crystallize.
8. Start by melting the butter over low heat.
9. Then, let it cool.
10. Whisk the eggs with the sugar until you have a light and slightly fluffy mixture.
11. Add the flour and baking powder and stir quickly, until you have a homogeneous mixture.
12. Take a few spoons of this mixture and add it to the cooled butter.
13. Stir well, then pour everything back into the previous mixture.
14. Stir to have a homogeneous batter.
15. Peel your apples and cut them into 8 pieces.
16. Spread them evenly in the bottom of your mold, then pour the cake batter.
17. Bake in a preheated oven at 180°C for 40 minutes.
18. Once out of the oven, unmold immediately and remove the sheet of parchment paper.
19. Let it cool slightly, then enjoy!