

Apple, vanilla & maple cake

Ingrédients

- 90g butter
- 110g maple sugar
- 1 vanilla pod
- 3 eggs
- 150g flour T55
- 6g baking powder
- 35g full cream
- 3 apples

Préparation

1. Even after the 50+ recipes in my book (and a few others that can be found here), I still have cake recipe ideas!
2. So here I am again with a cake with fall flavors, apple and maple syrup (and a little vanilla too!
3.).
4. I used maple sugar, you can find it on the internet or in a specialized store.
5. I don't recommend replacing it with maple syrup, the texture of the cake would be totally different!
6. Prep time : 20 minutes + 1h to 1h10 cooking For a 20cm cake : Ingredients : butter maple sugar 1 vanilla pod 3 eggs flour T55 baking powder full cream 3 apples Recipe : Preheat the oven to 160°C.
7. Mix the butter with the maple sugar and the vanilla seeds.
8. Add the eggs one by one, then the sifted flour and baking powder.
9. Stir in the liquid cream.
10. Cut the apples into thin slices, then fold them into the batter (save a few slices for the top of the cake).
11. Pour the batter into a baking pan, add a few apple slices.
12. Bake the cake for 1 hour to 1 hour 10 minutes.
13. Let it cool for a few minutes before turning it out onto a rack, then enjoy!