

Spiced Apple Cake with Caramel

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



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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	307.9 kJ
Carbohydrate	48.5 g
Fat	12.3 g
Protein	1.9 g
Water	0 g

Directions

In a medium bowl, mix the flour, baking powder, baking soda, salt, allspice, and cinnamon. Set aside.

In a small saucepan, melt 75 g of butter over low heat. Pour into a large bowl.

Add the brown sugar, powdered sugar, and vanilla. Whisk to combine well.

Incorporate the eggs, one at a time, whisking.

Add the dry ingredients and mix until the batter is smooth.

Grate the apples Incorporate them into the batter until there are no traces of flour.

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 unmold onto a rack. Turn the cake over to achieve a flat surface

Caramel Glaze:

In the same saucepan, melt 40 g of butter over medium heat. Add the heavy cream, a pinch of salt, and the brown sugar. Bring to a boil while stirring constantly, until the mixture thickens slightly and the sugar is dissolved.

Immediately pour the glaze over the cake and spread using a spatula.