

Apple Cake

DESSERTS

Ingredients

- 5 tbsp Truly Grass Fed Unsalted Butter, room temperature
- 2 tbsp Truly Grass Fed Unsalted Butter, chilled and diced
- 1 cup white sugar
- 2 eggs
- 1 tbsp vanilla extract
- 2 cups flour
- 1, 1/2 tsp baking powder
- 1/2 tsp salt
- 4 apples
- Demerara sugar to sprinkle on top

Instructions

1. Preheat oven to 350°F. Line an 8-inch cake pan with parchment paper.
2. In a medium bowl, whisk together room temperature butter, sugar, vanilla extract, and eggs.
3. Add flour, baking powder, and salt. Mix until batter is creamy and smooth.
4. Pour batter into prepared cake pan and smooth into an even layer.
5. Without peeling, core and cut each apple into 8 slices. Place all slices on top of the batter with the peeled side on top.
6. Place chilled butter pieces on top of batter and sprinkle with demerara sugar.
7. Bake for 35-45 minutes until cake has risen and the sugar has caramelized the apples creating a golden and crispy top. You should be able to insert a toothpick in the middle and have it come out clean.
8. Remove from oven and allow to cool for 30 minutes before serving.



Naturally Irish. Truly Delicious.