

Invisible Apple Cake

Course: **Dessert, Cake**

Servings	Prep time	Cooking time	Total time
8-10 servings	25 minutes	1 hour 15 minutes	1 hour 40 minutes

Ingredients

125 g (1 cup) all-purpose flour
1 tsp baking powder
½ tsp cinnamon
¼ tsp nutmeg
¼ tsp ginger
¼ tsp salt
30 g (2 tbsp) unsalted butter, melted
120 ml (½ cup) whole milk, room temperature
1 tsp vanilla extract (or vanilla bean paste)
3 large eggs
80 g (⅓ cup) granulated sugar
900 g (2 lb) apples, peeled and sliced into ⅛-inch (3 mm) slices

Directions

Prepare the pan:

- 1 Preheat your oven to 190°C (375°F). Grease a standard loaf pan and line it with parchment paper to make removing the cake easier after baking.
- ### Slice the apples
- 2 Peel the apples, then slice them as thin as possible, about 3 mm (⅛ inch). A mandoline slicer works best, but a sharp knife will also do the job.
- ### Mix the dry ingredients
- 3 In a medium bowl, whisk together the flour, baking powder, cinnamon, nutmeg, ginger and salt. Set aside.
- ### Combine the wet ingredients
- 4 In a separate small bowl, whisk together the melted butter, milk, and vanilla extract.

Beat the eggs and sugar

- 5** In a large bowl, beat the eggs and sugar with an electric mixer on medium speed for about 90 seconds, until the mixture turns pale and slightly frothy.

Bring the batter together

- 6** Add half of the flour mixture into the egg-sugar mixture and beat on low until just combined. Then pour in the butter-milk mixture, followed by the remaining flour mixture. Mix only until the batter comes together—do not overmix.

Fold in the apples

- 7** Add the sliced apples to the batter. Gently toss until all apple slices are coated and evenly distributed.

Bake the cake

- 8** Pour the mixture into the prepared loaf pan, pressing down gently to layer the apples. Smooth the top and pour any remaining batter over the surface. Bake for about 75 minutes, or until the cake is golden brown around the edges and a toothpick inserted in the center comes out clean.

Cool before serving

- 9** Let the cake cool in the pan for at least 1 hour before slicing. This step is important because it allows the cake to set and makes slicing much easier.