

# Dutch Apple Cake

4 medium apples - Pink Lady/Granny Smith/Gala are all good choices, peeled and cored  
2 teaspoons lemon juice  
2 1/4 cups (280 grams) all-purpose flour  
1 cup (200 grams) granulated sugar  
2½ teaspoons baking powder  
½ teaspoon salt  
1/2 cup (113 grams) canola or other vegetable oil  
2 large eggs  
1 teaspoon vanilla extract  
1 cup (240 ml) milk, soy or oat milk or orange juice

## **Topping:**

3 tablespoons sugar  
1 teaspoon cinnamon

For cold cake:

Confectioner's or powdered sugar for top of cake

Directions:

Preheat the oven to 350°F /180°C. Oil spray and line with parchment paper (really do both to prevent sticking) a 9-inch (23 cm) springform pan.

Slice your peeled apples into very thin slices and toss with the lemon juice in a medium bowl and set aside.

In a large bowl, whisk together the flour, sugar, baking powder, and salt. Make a well (an indentation) in the center of the bowl.

Into the well, pour the oil, eggs, vanilla and cup of liquid of your choice. Combine well till no pockets of flour remain but do not overmix batter. Into prepared pan, pour half the cake batter. Place half the apple slices over the batter, more or less evenly covering the batter. Pour the remaining half of the batter over apple slices and top with remaining apple slices which you somewhat overlap in a pattern on top. Mix together the sugar and cinnamon topping and sprinkle over the top of the cake on the apples. Place in hot oven and bake for an hour to an hour and ten minutes or until cake is browned and a wooden toothpick comes out clean. Let cake cool completely and remove from pan and place on platter. Shake confectioner's (powdered) sugar thickly over the top before serving.