

## MARIE HELENE' s APPLE CAKE

*(from Dorie Greenspan)*

3/4 cup all-purpose flour  
3/4 tsp baking powder  
pinch of salt  
4 large apples (any kind you like, mix and match)  
2 large eggs  
3/4 cup sugar  
3 Tbs rum (or apple schnapps, or Calvados)  
1/2 tsp vanilla extract  
1 stick butter, melted and cooled

Heat the oven to 350F. Butter a 8-inch springform type pan with butter and set aside.

Peel and core the apples, cut them roughly in 1 inch chunks. Reserve.

In a small bowl, mix the flour, baking powder, and salt. In a large bowl, beat the eggs with a whisk until frothy, add the sugar and whisk until smooth.

Add the rum, vanilla extract, and mix well. Add half of the flour mixture, mix until fully incorporated, pour half of the butter and whisk to combine. Add the rest of the flour, then the rest of the butter.

Pour the thick batter over the apples, and use a silicone or plastic spatula to mix them gently, trying to cover each piece with some of the batter. The mixture will seem too thick, and you will be tempted to use less apples. Do not. Trust Dorie. Pour the mixture in the prepared pan, use a fork to level the apples as much as possible, but don' t worry too much about it.

Bake for 50 to 60 minutes, until golden and a cake tester comes out clean when inserted at the center of the cake. Remove the pan to a rack and let it cool for 5 minutes before opening the sides.