

Apple Cake

EPELEKAKE

Parts of Norway seamlessly transform into striking orchards in the autumn, with branches full of sweet yet tart and incredibly crisp apples. The history of apples in Norway and northern Europe stretches back at least as far as the Stone Age and findings from the Oseberg Viking ship, revealed fifty-four well-preserved wild apples.

One of Norway's most beloved apple desserts is *epelekake*, a simple and unassuming cake that's not overly sweet or too heavy. The sweetness of the sponge cake is complemented by the tanginess of the apples and you get just a hint of cinnamon and crunch from the brown sugar-almond topping. • serves 8 to 10

2 cups (240 g) all-purpose flour, sifted
1½ teaspoons baking powder
1¼ cups (250 g) granulated sugar
¾ cup (150 g) lightly salted butter,
at room temperature, plus more for
topping
3 large eggs, at room temperature
½ cup (120 ml) milk

3 to 4 tart apples, peeled, cored and
thinly sliced
⅓ cup (33 g) sliced almonds
2 tablespoons dark brown sugar
1 tablespoon ground cinnamon

Whipped cream or ice cream,
for serving

Preheat the oven to 350°F (180°C). Butter an 8-inch (20 cm) springform pan.

In a medium bowl, whisk together the flour and baking powder. In the bowl of a stand mixer fitted with the paddle attachment, beat the sugar and butter until light and fluffy. Add the eggs, 1 at a time, incorporating each egg before adding the next one, and beat for 2 to 3 minutes or until light and creamy. Add the flour mixture and blend. Slowly add the milk and beat just until well blended. Pour the batter into the prepared pan. Place the apple slices on top of the batter, arranging them in tightly overlapping concentric circles and gently pressing them into the batter. Sprinkle with the almonds, brown sugar, and cinnamon. Arrange a couple dabs of butter on top and bake for about 1 hour or until a toothpick inserted in the center comes out clean and the top of the cake is golden brown with a few dark spots from the cinnamon. Cool slightly in the pan before serving with whipped cream or ice cream.