

Ginger Apple Cake Torte

Food 52 blog (Amanda Hesser & Merrill Stubbs), but it was a reader submission from Dr.Babs



Nothing short of outstanding. Moist, flavorful like gingerbread, and warm with spices.

3 large apples, Honeycrisp and Fuji, but use any good crisp eating apple

1/2 cup unsalted butter (1 stick) + 1 T more to grease the pan

2 tablespoons turbinado sugar

1 1/2 cup all-purpose flour

1/2 teaspoon baking soda

1/4 teaspoon kosher salt

1 teaspoon cinnamon

1/2 teaspoon ground cloves

1/2 teaspoon ground allspice

1 teaspoon ground ginger

3/4 cups brown sugar

2 large eggs

1 tablespoon lemon zest

1 tablespoon fresh ginger (about a 2 inch piece, peeled and grated with a microplane grater)

1 tablespoon molasses

3 tablespoons dark rum, [or substitute milk; then add rum extract instead]

1 teaspoon vanilla extract

1/4 cup milk

1/2 cup low fat Greek yogurt, full fat or low fat, plain, not flavored

3 tablespoons walnut halves (about 10-12 halves)

4 tablespoons turbinado sugar, divided

Per Serving (excluding unknown items): 302 Calories; 12g Fat (36.9% calories from fat); 5g Protein; 42g Carbohydrate; 2g Dietary Fiber; 69mg Cholesterol; 139mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fruit; 0 Non-Fat Milk; 2 Fat; 1 1/2 Other Carbohydrates.

Servings: 10

1. Preheat oven to 350. Butter a 9" springform pan. If you are concerned about your springform pan leaking, wrap the bottom with aluminum foil. [I didn't]
2. Core and peel apples, and cut into thin slices. Melt 2 T butter in saucepan and cook until it is lightly browned. Stir in apple slices until all slices are covered with browned butter. Sprinkle 2 T turbinado sugar over apples, and continue to saute, stirring occasionally, until apples are softened and most of the liquid has evaporated. Set aside. Do not cook the apples to the point they fall apart.
3. In a medium bowl, stir together flour, baking soda, cinnamon, cloves, allspice, ginger and salt. Set aside.
4. In a stand mixer fitted with the paddle attachment, cream butter and sugar till fluffy. Beat in two eggs. Beat in lemon zest, ginger, molasses, rum, and vanilla extract. (The mixture will look curdled. It's OK.)
5. Stir in the flour mixture a little at a time, mixing after each addition so the batter is thick and smooth. Fold in the milk and yogurt until batter is smooth and thoroughly combined.
6. Scrape half the batter into the prepared springform pan. Cover with apple slices (spread evenly and flatten slightly), and spread the other half of the batter over the apples. Smooth top with spatula. Place walnut halves on the top of the cake, and sprinkle the remaining 2 tablespoons of turbinado sugar over the top of the cake.
7. Bake for 50-60 minutes, or until the top of the cake is golden brown and a tester inserted into the center comes out clean. The cake may slightly pull away from the sides of the pan.
8. Transfer to a cooling rack. Run a knife along the edges of the cake to loosen it completely from the sides of the pan. Open the ring and remove it. If you want to remove the cake from the base of the springform pan, wait until it has cooled completely, then slide a long thin spatula between the cake and the base. Use a large spatula to then move it to a serving plate.
9. Serve as is or with a scoop of vanilla ice cream or a blob of barely sweetened softly whipped cream.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>