

Buttery Apple-Almond Cake

By Anna Theoktisto, *Southern Living Magazine* September 2022

Active Time: 15 minutes

Total Time: 75 minutes

Servings: 8

Ingredients

Baking spray with flour

$\frac{3}{4}$ cup all-purpose flour

$\frac{1}{4}$ cup almond flour

$\frac{3}{4}$ tsp. baking powder

$\frac{1}{2}$ tsp. kosher salt

$\frac{1}{4}$ tsp. ground ginger

2 large eggs

$\frac{3}{4}$ cup granulated sugar

$\frac{1}{2}$ cup unsalted butter, melted and cooled slightly

2 tsp. vanilla extract

3 medium-size Honeycrisp apples (about 1 $\frac{1}{4}$ lb. total), cut into $\frac{1}{4}$ -in.-thick slices (4 cups sliced)

Powdered sugar, for garnish

Directions

1. Preheat oven to 350°F. Grease an 8-inch round cake pan with baking spray with flour, and line bottom of pan with parchment paper.
2. Whisk together all-purpose flour, almond flour, baking powder, salt, and ginger in a medium bowl until combined.
3. Whisk eggs in a large bowl until frothy, about 30 seconds. Whisk in sugar, butter, and vanilla. Gradually whisk in flour mixture, stirring just until combined. Fold in half of the apple slices. Transfer batter to prepared pan. Top batter with remaining apple slices, skin sides up.
4. Bake in preheated oven until a wooden pick inserted in center comes out clean, 50 to 55 minutes, covering with aluminum foil halfway through baking, if necessary, to prevent overbrowning. Let cake cool in pan 10 minutes; transfer cake to a serving plate. Garnish with powdered sugar, if desired. Serve warm or at room temperature.