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French apple cake pinterest

French apple pie is really a lot of apple with a little dough joining the apples together, baked until tender, then a topping softened, butter ends up out of the cake. It's more of a crustless cake than a cake, and perfect for serving after a hearty soup or casserole. ingredients The recipe is by Patricia Wells, an American author and cookbook teacher, who has lived in Paris for years. The story goes that Wells asked a Parisian shop headline selling apples from his family garden for a recipe. This is your resulting recipe French apple pie. It is a homemade recipe, typical of homemade French provincial cuisine. Delicious served cold with a little honey ice cream or hot with a cream. We grew up surrounded by apple orchards, so consequently apples largely appeared in our dessert repertoire. Although this particular cake recipe wasn't treated in the day, but it would have been dasued, if it had been. Apples We use Granny Smith apples, fresh from our friend Carol's garden. You can use the apples you want, but some apples contain more moisture than others, so cooking time won't be a constant. Using a mandolin does a short job of cutting apples, but a sharp knife will do the job. Try to get the apple slices as thin as possible. ready to eat! The dough The dough for the French apple pie is pretty thin and the best way to make sure every apple slice is coated is to use your hands to rub the apple slices making sure each slice is covered in the dough. See how to make French apple pie is still hungry? Subscribe to our newsletter and follow along Pinterest and Instagram for all the latest updates Take a photo some more apple pie winning recipes click on the link..... Sicilian apple pie click on the link Apple Frangipane cake click on the link..... Apple cranberry pie with crumble and almonds click on the link German Apple and Pecan Crumble Cake click on the link Easy salted caramel sauce What's your favorite apple pie recipe? We'd love to hear from you in the comments below when you make French apple pie. Instagram icon impression icon square icon French apple pie is really a lot of apple with a little dough joining the apples together, baking until tender and then a sugary lid and butter ends up out of the cake. It's more of a crustless cake than a cake, and perfect for serving after a hearty soup or stew. slightly butter a 22 cm (9 inch) cake and line base with baking paper 1/2 cup flat (all purpose) flour 1/2 cup caster sugar 1 tablespoon baking powder 1/8 teaspoon fine salt 2 teaspoons vanilla extract 2 large eggs, lightly whisked 1/3 cup full cream milk 2 tablespoons vegetable oil 4 large apples (about 1 kg/2 pounds) corited, peeled and cut into thin slices – see notes of icy sugar in the powder – optional 1/3 cup reel reel 1 large egg, lightly whi beaten 3 tablespoons butter, melted preheated oven at 200c (400f) non-fan oven in a large bowl combine the flour, sugar, baking powder and salt add the vanilla, eggs, oil and milk and mix until well combined add the apple slices and use the hands mix the apple with the dough in order to cover each individual slice of apple central for 30 minutes – timer in the meantime prepare the topping in a small bowl combine the egg, sugar and butter and stir to mix then set aside when the 30 minutes for the cake is up, remove baking cake pouring mixture topping over the cake and spread the topping evenly over the apples back in the oven for 20 minutes until some of the apple slices are had golden cake remove cake from the oven on a grid Wire run a knife around the sides of the pan and let cool turn the cake into a plate and then turn into an air rack so that the top of the cake is once again vertical fresh powder with icy sugar serve at room temperature enjoy! We used fresh Granny Smith apples from our friend Carol's vegetable garden. You can use the apples you want, but some apples contain more moisture than others, so cooking time won't be a constant. Category: Cakes and dessertMethod: fomCuisine: French keywords: French apple pie, Cooper Cooper apple pie is never far from the action when we're photographing. We photograph on the deck as it gives the best natural light, and Cooper loves to check what's going on. What you would really like to do, and what you are doing though, are two very different things that we are sure of! Sure!