

APPLE PIE CAKE RECIPE

2 cups all-purpose flour
1 cup packed light brown sugar
1 teaspoon cinnamon
8 oz / 1 cup / 2 sticks cold unsalted butter, cubed
1/3 cup almonds, walnuts or pecan

Shortening, extra flour and non-stick foil

2 lbs Fuji apples, peeled, cored, thinly sliced
1-to-2 tablespoons freshly squeezed lemon juice
3/4 teaspoon cinnamon
1/4 tsp nutmeg
Pinch of salt
1 tablespoon granulated white sugar
1 1/2 tablespoons cornstarch
1-to-2 tablespoons unsalted butter, diced

Confectioners' sugar

Wrap the removable bottom of a 9" springform pan with non-stick foil. Lightly smear bottom and sides with shortening and dust with flour.

Prepare crust. Whisk together flour, brown sugar and cinnamon. Cut-in butter until mixture resembles coarse breadcrumbs. Press 2/3 of the mixture onto bottom and 1 inch up the side of pan. In a small bowl, combine remaining crust mixture with.

Preheat oven to 350 F / 180 C.

Prepare filling. Toss together all ingredients to combine.

Assemble pastry. Put filling in the prepared pan as you pack down gently (apples will mound in the center). Sprinkle with remaining crumb and almond mixture.

Place pan on a baking sheet and bake 65-to-75 minutes until golden brown. Let cake cool to room temperature in pan to set. Dust the top with confectioners' sugar just before serving.