

Sharlotka (Russian Apple Cake)

Ingredients

- 3 large eggs, at room temp
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 1 1/3 cups all-purpose flour
- 1/8 tsp (pinch) baking powder
- 1 lb (2 med/large) Granny Smith apples
- Butter for greasing pan
- Powdered sugar

Directions

- Heat oven to 350 degrees.
- Core, peel, and cut apple into small pieces.
- Beat eggs and sugar with electric mixer (use large wire balloon attachment) until fluffy (about 6 minutes). Add vanilla extract to egg mixture.
- Whisk together flour and baking soda. Sift into egg mixture, one-third at a time, folding with a spatula. Fold in apple pieces, saving about 1/2 cup for top.
- Line bottom of pan with baking parchment, then coat bottom and sides with butter. Pour batter into pan and sprinkle remaining apple pieces on top.
- Bake 50-60 minutes, until top is golden brown. Remove cake from pan and cool on rack for 15 minutes. Dust with powdered sugar.