

Claire Saffitz made the Apple Cake of our Dreams

And it's far from the sad, soggy number you (and your great aunt) might be familiar with.



PHOTO BY CHESIE CRAIG; FOOD STYLING BY REBECCA JURKEVICH

Tender, nutty, and studded with caramel-glazed apple halves, Claire Saffitz's apple cake is the best apple cake. (Yeah, we said it.) Use a cast-iron skillet to caramelize the apples and bake the cake all in one vessel, a win-win. Ground nuts give the cake a toasty, deep flavor and tenderize the crumb by adding fat and countering flour's glutinous toughness.