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1 French Apple Cake

Some would say this is better than pie. It is certainly easier. And delicious. The original recipe came from Dorie Greenspan; this version also includes almond flour, suggested by King Arthur Baking.

Center a rack in the oven and preheat the oven to 350°F. Generously butter an 8-inch springform pan and put it on a baking sheet lined with a silicone baking mat or parchment paper.

1. Whisk the flour, baking powder, spices, and salt together in small bowl.

<i>Batter, the dry:</i> AP (or GF) flour, 1 cup Almond flour, ½ cup Baking powder, 1 teaspoon Cinnamon, ½ teaspoon Nutmeg, ¼ teaspoon Salt, ¼ teaspoon	Batter, the dry: AP (or GF) flour, 1 cup Almond flour, ½ cup Baking powder, 1 teaspoon Cinnamon, ½ teaspoon Nutmeg, ¼ teaspoon Salt, ¼ teaspoon
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2. Peel the apples, cut them in half and remove the cores. Cut the apples into 1- to 2-inch chunks.

	Apples (if you can, choose 4 different kinds), 4 large
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3. In a medium bowl, beat the eggs with a whisk until they're foamy. Pour in the sugar and whisk for a minute or so to blend. Whisk in the rum, vanilla, and lemon oil. Whisk in the flour and when it is incorporated, add the melted butter, mixing gently so that you have a smooth, rather thick batter.

<i>Batter, the wet:</i> Eggs, 2 large Maple or brown sugar, ¾ cup Dark rum, 3 tablespoons Pure vanilla extract, ½ teaspoon Lemon extract, 2–3 drops Unsalted butter, melted and cooled, 8 tablespoons	Batter, the wet: Eggs, 2 large Maple or brown sugar, ¾ cup Dark rum, 3 tablespoons Pure vanilla extract, ½ teaspoon Lemon extract, 2–3 drops Unsalted butter, melted and cooled, 8 tablespoons
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4. Use a rubber spatula to fold-in the apples—it might look as if there isn't enough batter, but there is. Put the batter into the prepared pan, smoothing the top as much as possible. Bake for 55–65 minutes, or until a toothpick inserted in the middle comes out clean.
5. Let cool 30 minutes. Before removing the side of the springform pan, run a knife around the edge of the cake to make sure no apples stuck to the pan.