**APPLE SHARLOTKA**

Matt Danko a self-taught pastry chef now oversees the entire menu at Cleveland’s Trentina restaurant. When he’s off duty, he bakes homey desserts like this Russian apple cake

Makes one 8-inch tart

**INGREDIENTS:**

1. 4 Granny Smith apples peeled, cored, quartered and thinly sliced
2. 1 Tbs. fresh lemon juice
3. 1 cup sugar
4. ¾ cup plus 2 Tbs. all-purpose flour
5. ¼ Tsp. Ground cinnamon
6. ¼ Tsp. freshly grated nutmeg
7. Pinch of kosher salt
8. 3 large eggs
9. ½ Tsp. pure almond extract
10. Confectioners’ sugar for dusting

**DIRECTIONS:**

Preheat the oven to 350 degrees F. Grease the bottom and side of an 8-inch spring form pan. In a large bowl, toss the apples with the lemon juice and 2 tablespoons of the sugar and let stand for 15 minutes. Meanwhile, in small bowl, whisk the flour with the cinnamon, nutmeg and salt. In a medium bowl, using an electric mixer, beat the eggs with the almond extract and the remaining ¾ cup plus 2 tablespoons sugar at medium-high speed until thick and pale yellow and a ribbon forms when the beaters are lifted, 8 to 10 minutes. Gently fold in the dry ingredients just until incorporated.

Spread the apples in the prepared pan in an even layer, then pour the batter evenly over them. Let stand for 5 minutes to allow the batter to sink in a little.

Bake the *sharlotka* for about 1 hour, until it is golden and crisp on top and a cake tester inserted in the center comes out clean. Transfer to a rack and let rest for 15 minutes. Unmold and transfer to a serving platter. Dust with confectioners’ sugar and serve warm.