



## Peak Season! Sunken Apple Cake

with Whipped Sour Cream



2h



2 Servings

To celebrate Rosh Hashanah, it's customary to dip a slice of apple into honey to represent hopes for a sweet and fruitful year ahead. For a new spin on tradition, celebrate the Jewish New Year with our honey-drizzled sunken apple cake. Sliced apples are baked into a delicate lemon and vanilla-scented batter, then each delightful slice is topped with a perfectly. (2p-plan serves 8; 4p-plan serves 12—nutrition reflects 1 slice)



## What we send

- 2 apples
- 1 lemon
- 5 oz granulated sugar
- 5 oz all-purpose flour <sup>3</sup>
- ¼ oz baking powder
- 2 (½ oz) apricot preserves
- 2 (½ oz) honey
- 3 oz mascarpone <sup>2</sup>
- 2 (1 oz) sour cream <sup>2</sup>
- 2½ oz confectioners' sugar

## What you need

- ½ c softened butter <sup>2</sup>
- vanilla
- 2 large eggs <sup>1</sup>
- kosher salt

## Tools

- 9-inch cake pan
- parchment paper
- microplane or grater
- stand mixer with paddle attachment (or hand-held electric mixer)

## Cooking tip

It's peak season for apples, which means they're at their most delicious! Pro tip: Take butter out to soften at room temperature for at least 1 hour before baking.

## Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 340kcal, Fat 21g, Carbs 33g, Protein 5g



### 1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Line a 9-inch cake pan with parchment paper (it should come up the sides). Peel, core, and quarter **apples**. Thinly slice each quarter ¾ of the way through, leaving the quarters intact on the bottom (hinged together like a fan).



### 4. Bake cake

Pour **batter** into prepared pan; smooth out into an even layer (batter will be thick). Gently press **apples** into batter, core side down, leaving a little space between each. In a bowl, combine **1 teaspoon water** and **apricot preserves**; brush over apples. Drizzle **honey** on top. Bake until a tester inserted into cake (not apple) comes out clean, rotating halfway through, 40-55 minutes.



### 2. Cream butter & sugar

Finely grate **half of the lemon zest** into the bowl of a stand mixer fitted with the paddle attachment (alternatively, use an electric hand-held mixer and a large bowl). To same bowl, add **½ cup softened butter** and **⅓ cup granulated sugar**. Mix on medium speed until mixture is light and fluffy. Stop the mixer and scrape down the sides of the bowl with a rubber spatula.



### 5. Make whipped sour cream

Meanwhile, in a medium bowl, stir to combine **mascarpone, all of the sour cream, 1 tablespoon confectioners' sugar, and a pinch of salt**; whisk until smooth. Set whipped sour cream aside while **cake** cools.



### 3. Make batter

Add **½ teaspoon vanilla** and **1 large egg** to bowl with **sugar and butter**. Mix until combined, then repeat with 1 more egg (2 eggs total). In a separate medium bowl, whisk to combine **flour, baking powder, and ½ teaspoon salt**. Mix on low, slowly adding dry mixture to wet mixture, until combined. Squeeze **half of the lemon juice** into **batter**; fold with a spatula until combined.



### 6. Finish & serve

Let **cake** cool in pan for at least 30 minutes before slicing. (To remove cake from pan, use parchment paper on the side to carefully lift cake out of pan.) Sprinkle with **some of the remaining confectioners' sugar**. Cut cake into slices and serve with **whipped sour cream** dolloped on top. Enjoy!