



Apple Farmhouse Cake (Torta di Melle de Fattoria)

lightly adapted from The Four Seasons of Italian Cooking
serves 8

- 5 Golden Delicious apples
- 2 large eggs
- 8 ounces organic cane sugar
- 2 ounces flour (I used C4C)
- 1/8 teaspoon ground cardamom
- 1/8 teaspoon ground cinnamon
- pinch sea salt
- 4 ounces milk
- 3.5 ounces unsalted butter, melted
- 1 teaspoon vanilla extract
- 2 teaspoons baking powder
- turbinado sugar, for topping

Preheat the oven to 375 degrees. Lightly grease a 10" cast iron skillet.

Peel, core and quarter the apples. Slice the apple sections crosswise into very thin slivers, either by hand or with the slicing blade of a food processor.

Beat the eggs and sugar in a very large bowl with a wire whisk until sugar has dissolved. Stir in the flour, spices and salt, then add the milk, butter and vanilla. Blend thoroughly. Quickly stir in the baking powder, then fold in the sliced apples. Sprinkle a thin layer of turbinado sugar over the top.

Pour the mixture into the skillet and bake on the oven floor for 10 minutes. Then

transfer the pan to the center rack and bake for 55 minutes more, or until the cake is golden brown and cooked through. It's done when a small pairing knife inserted into the center comes out clean. Cool on a rack and serve warm or at room temperature.