

Apple and Calvados Cake from Normandy

Ingredients

- 2 large eggs, at room temperature
- 400g (2 cups) granulated sugar
- 255ml (1 ½ cups) vegetable oil
- 45ml (¼ cup) Calvados
- 390g (3 ¼ cups) all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- pinch of salt
- pinch of ground cloves
- 125g (1 cup) walnuts, coarsely chopped
- 3-4 baking apples (preferably Granny Smith), peeled and coarsely chopped
- powdered sugar for dusting, if desired

Preparation

1. Preheat the oven to 180 °C (350°F).
2. Spray a 9-inch springform or a 10-inch cake pan.
3. In the bowl of a stand mixer, whisk together the eggs and the sugar.
4. Add the oil as you would to make a mayonnaise, in the thin stream as you continue to whisk.
5. Add the Calvados while continuing to whisk.
6. Add the dry ingredients and whisk to incorporate.
7. Fold in the walnuts and the apples.
8. Pour into the prepared pan and bake for 85-90 minutes, or until a cake tester inserted in the center comes out clean.