

Gingerbread Apple Torte

Adapted from [Food 52](#)

Yield: 6 to 8 servings

Ingredients

- 3 large Granny smith apples, peeled, cored and sliced thinly
- 4 tablespoons turbinado sugar, divided
- 1/2 cup (1 stick) unsalted butter
- 2 tablespoons butter & extra for pan
- 1 1/2 cups white whole wheat flour (or all-purpose flour)
- 1/2 teaspoon baking soda
- 1/4 teaspoon kosher salt
- 1 teaspoon apple pie spice (optional)
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground allspice
- 1/8 teaspoon ground nutmeg
- 1 teaspoon ground ginger
- 3/4 cups brown sugar, packed tightly
- 2 large eggs, room temperature
- 1 tablespoon lemon zest
- 1 tablespoon freshly grated ginger
- 1 tablespoon molasses
- 3 tablespoons dark rum
- 1 teaspoon vanilla extract
- 3/4 cup buttermilk

Cooking Directions

1. Preheat oven to 350 degrees. Butter a 9 inch springform pan. If desired, wrap the bottom with aluminum foil to prevent leaking.
2. In a medium saucepan over medium heat, melt the 2 tablespoons of butter and cook until it is lightly browned. Add in apple slices and sprinkle in 2 tablespoons turbinado sugar. Cook until apples have softened and most of the liquid has evaporated, stirring occasionally. Set aside.
3. In a medium bowl, whisk together the flour, baking soda, spices and salt.
4. In the bowl of the stand mixer with the paddle attachment, cream together the butter and sugar until light and fluffy. Beat in two eggs. Beat in lemon zest, freshly grated ginger, molasses, rum, and vanilla extract. Don't worry if mixture looks curdled, it's perfectly normal.
5. Stir in the flour mixture in small amounts making sure to stir after each addition so batter is thick and smooth. Mix in the bu until mixture is completely combined.
6. Pour half the batter into the prepared springform pan. Layer the cooked apple slices on top. Pour the remainder of the batter over the apples in an evenly manner. Place walnut halves over the top of the cake and sprinkle the remainder of the turbinado sugar.
7. Bake for 50 to 60 minutes, or until the top of the cake is golden brown or a toothpick

comes out clean when inserted.

8. Transfer to a cooling rack after 10 minutes, and run a knife along the edges if needed to loosen it from the sides of the pan. Open the ring and remove. Let cake completely cool before removing the bottom base. Transfer to your desired cake platter using a long spatula to remove from base.
9. Note: Don't have Apple Pie spice, here's a quick recipe to make your own: Apple Pie spice = Mix together 1/2 teaspoon ground cinnamon + 1/4 teaspoon ground nutmeg + 1/8 teaspoon ground cloves + 1/8 teaspoon mace

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