Apple Cake

with lavender and honey



The Carriage House Cooking School

This cake is as delicious as it is fun to make. No need for a box mix here, the batter is ready in minutes with few ingredients. The nuanced flavor of this cake can change with the apples of the season.

1	cup	all-purpose flour	3	medium	apples
1 1/2	teaspoons	baking powder	1/2	cup	granulated sugar
1	teaspoon	kosher salt	1	teaspoon	ground cinnamon
1	cup	granulated sugar	2	tablespoons	lemon juice
2	large	eggs, lightly beaten			
8	tablespoons	melted unsalted butter	1	tablespoon	honey
2	teaspoons	vanilla extract	1	tablespoon	fresh lavender peddles

1. Preheat an oven to 375ºF.
2. Prepare an 8-inch square pan with cooking spray and line the bottom of the pan with parchment paper.
3. In a large mixing bowl, whisk together the flour, baking powder, 1 cup sugar and salt. In a separate bowl whisk the eggs, butter and vanilla. Add the wet ingredients to the dry and whisk until combined.
4. Pour the batter evenly into the prepared pan.
5. Peel, core, and thinly slice the apples into a bowl. Add the sugar, cinnamon and lemon juice to the apples and gently mix.
6. Arrange the apple slices on top of the batter in rows, pressing lightly into the batter.
7. Bake for 30-35 minutes, until a cake tester or toothpick inserted in the center comes out clean. Remove the cake from the oven.
8. Cool in the pan on a wire rack for 10 to 15 minutes. Brush the top of the cake with the honey and sprinkle the lavender peddles over the cake.
9. Cut into 8 4 inch by 2 inch rectangles and serve.

©2017 Carriage House Cooking School