

BRITTANY APPLE CAKE

The Recipe

<https://www.cuisinedaubery.com/recipe/apple-brittany-cake/>

A delicious Apple Cake, with a Breton Shortcrust. Despite its simplicity, this has become one of my favorite cakes that brings a smile and happiness

Skill: Easy Level

Cuisine: French Cuisine

Courses: Dessert, Cake,

Ingredients

For a 7.08" (or 7 3/32" or 18 cm) in diameter cake

*Brittany Dough

3/4 Cup Butter (187 grams)

3/4 Cup Sugar (175 grams)

1 teaspoon Salt (5 grams)

1/3 Cup Egg Yolks (75 grams)

1 3/4 Cup Flour (250 grams)

2 teaspoons Baking Powder (8.5 grams)

*Almond Cream

2 Tablespoons Butter (28 grams)

2 Tablespoons Icing Sugar (28 grams)

1/3 Cup Almond Flour (28 grams)

1 Tablespoon Eggs (33 grams)

2 teaspoons Corn Starch (6 grams)

1/2 teaspoon Spiced Rum (3 grams)

2 Tablespoons Cream (25 grams)

*Apples

1/4 lbs Apples (125 grams) That's the final weigh of the cubed apples

2 tablespoons of Vanilla Extract

1 Tablespoon Light Brown Sugar (15 grams)

2 Tablespoons Butter (30 grams)

*Decoration

1 Apple

For a 7.87" (or 7 7/8" or 20 cm) in diameter cake

BRITTANY APPLE CAKE

*Brittany Dough

- 1 Cup Butter (230.8 grams)
- 1 Cup Sugar (216 grams)
- 1 teaspoon Salt (6.1 grams)
- 1/3 Cup Egg Yolks (92.5 grams)
- 2 Cups Flour (308.6 grams)
- 2 teaspoons Baking Powder (10.4 grams)

*Almond Cream

- 2 Tablespoons Butter (34.5 grams)
- 3 Tablespoons Icing Sugar (34.5 grams)
- 1/3 Cup Almond Flour (34.5 grams)
- 2 Tablespoons Eggs (40.7 grams)
- 2 teaspoons Corn Starch (7.4 grams)
- 1 teaspoon Spiced Rum (3.7 grams)
- 2 Tablespoons Cream (30.8 grams)

*Apples

- 5 oz Apples (154.3 grams) That's the final weigh of the cubed apples
- 2.4 tablespoons of Vanilla Extract
- 1 Tablespoon Light Brown Sugar (18.5 grams)
- 3 Tablespoons Butter (37 grams)

*Decoration

- 1 Apple

For a 8.66" (or 8 21/32" or 22 cm) in diameter cake

*Brittany Dough

- 1 1/4 Cup Butter (279.3 grams)
- 1 1/4 Cup Sugar (261.4 grams)
- 1 teaspoon Salt (7.4 grams)
- 1/2 Cup Egg Yolks (112 grams)
- 2 1/2 Cups Flour (373.4 grams)
- 1 Tablespoon Baking Powder (12.6 grams)

*Almond Cream

- 3 Tablespoons Butter (41.8 grams)
- 3 Tablespoons Icing Sugar (41.8 grams)
- 1/2 Cup Almond Flour (41.8 grams)
- 2 Tablespoons Eggs (49.2 grams)
- 1 Tablespoon Corn Starch (8.9 grams)
- 1 teaspoon Spiced Rum (4.4 grams)
- 3 Tablespoons Cream (37.3 grams)

*Apples

- 7 oz Apples (186.7 grams) That's the final weigh of the cubed apples

BRITTANY APPLE CAKE

- 2.9 tablespoons of Vanilla Extract
- 2 Tablespoons Light Brown Sugar (22.4 grams)
- 3 Tablespoons Butter (44.8 grams)

*Decoration

- 1 Apple

Steps

The Brittany Shortcrust

1. Let's start with the shortcrust : In a bowl goes the Butter (3/4 Cup or 187 g), the Sugar (3/4 Cup or 175 g) and the Salt (1 teaspoon or 5 g)
2. For the next steps: You may mix manually with a wooden spatula or with a stand mixer (like a Kitchen Aid appliance), with the 'paddle'
3. Mix those ingredients (into a 'sand' texture)
4. Stop and put the shortcrust together with a bowl scraper
5. Add the Egg Yolks (1/3 Cup or 75 g) and keep mixing
6. Scrape the sides of the bowl with a bowl scraper then mix again
7. Over the mixing bowl, sift the Flour (1 3/4 Cup or 250 g) and the Baking Powder (2 teaspoons or 8.5 g)
8. Mix for a very short time (otherwise the shortcrust will become too hard, as we want a crumbly soft texture)
9. Don't forget to scrape the sides of the bowl
10. Transfer the dough onto the work surface
11. Stretch the dough a couple times (we call this 'fraser' in French)
12. Wrap airtight
13. Store in the fridge for at least 2 hours. This is recommended to 'stabilize' the dough, and it will bake better

The Almond Cream

14. For the almond cream, start by softening the Butter (2 Tablespoons or 28 g) at room temperature
15. In a bowl, mix the Butter (2 Tablespoons or 28 g) and the Icing Sugar (2 Tablespoons or 28 g)
16. Add in the Almond Flour (1/3 Cup or 28 g), the Egg (1 Tablespoon or 33 g), the Corn Starch (2 teaspoons or 6 g) and mix
17. Pour in the Spiced Rum (1/2 teaspoon or 3 g), the Cream (2 Tablespoons or 25 g) and give it a mix
18. Keep in the fridge

Apples

19. Peel and core the Apples (1/4 lbs or 125 g). Please note that the mentioned weight (1/4 lbs or

BRITTANY APPLE CAKE

125 g) is that of the final diced apples

20. To core, I am using a melon baller, very practical !

21. Dice the cored apples in big chunks, about 1.18" (or 1 3/16" or 3 cm) wide

22. In a frying pan, melt the Butter (2 Tablespoons or 30 g) and cook the apple chunks

23. Sprinkle the Light Brown Sugar (1 Tablespoon or 15 g) and cook until slightly golden

24. Add in the Vanilla Extract (2 tablespoons), cook and transfer to a bowl

25. Let them cook down at room temperature

Assembling

26. Take the shortcrust dough out of the fridge and divide in 2 equal parts

27. Roll out each dough with a rolling pin, 0.23" (or 15/64" or 0.6 cm) thick

28. Slightly mark a 7.08" (or 7 3/32" or 18 cm) in diameter circle (using a plate or a pastry ring)

29. Do not cut through !

30. This circle mark will help us to fill the cake

31. For the next steps, I am using a pastry ring, as used by professionals, but you may use a traditional cake pan

32. Butter the ring

33. Place the cooled down apple chunks inside the circle, leaving 0.78" (or 25/32" or 2 cm) space from the edge

34. Pour the almond cream

35. Lay over the second shortcrust dough

36. Press around the circle, to make sure both doughs will "stick"

37. Press down the ring

38. Remove the excess dough from the

39. Do not waste those trimmings ! You can roll them out, cut them (with a knife or a cookie cutter) and bake them for delicious little cookies that will make someone happy

40. Eggwash : beat one egg and eggwash the cake top with a brush

41. People from Brittany like to indent their cakes with long parallel lines, using a fork, which you may skip

42. For garnish, thinly slice the Apple (1)

43. You may slice with a knife, or, as I used, a mandoline

44. Lay those slices in circle at the center of the cake

45. Some recommend to create a small hole, but I do not recommend it (to keep the moisture inside the cake)

Baking

46. Bake in preheated oven at 360 F / 180 C

47. For the first 10 minutes, I lay a heavy tray on top of the ring, to avoid it from "lifting"

48. After 10 minutes baking, you take the pan off

49. Bake for about 30 minutes (depending on your oven), until slightly light golden

50. After baking, you may gently press on "bumps", if any

51. Take the ring or the mold out and allow to cool down at room temperature, ideally on a rack

BRITTANY APPLE CAKE

52. Once the cake is at room temperature, you may decorate by placing a small plate and sprinkling Snow Sugar