

VINCENT BOUÉ S APPLE POUND CAKE

The Recipe

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

This simple cake is the perfect cake for a morning delight with a warm cup of tea or coffee

Chef: Vincent Boué

Skill: Easy Level

Cuisine: French Cuisine

Courses: Dessert, Cake,

Ingredients

For a 8.26" (or 8 17/64" or 21 cm) in diameter cake pan

*The cake

3/4 Cup Butter (188 grams)

1/2 Cup Sugar (120 grams)

2 Tablespoons Vanilla Sugar (20 grams) For the recipe, see [HERE](#)

3 Eggs 1/3 Cup or 150 grams

1/2 Cup Almond Flour (40 grams)

1 Cup Flour (140 grams)

2 teaspoons Baking Powder (9 grams)

1 tablespoon of Apple Syrup

1 Apple Inside

*Apple

1 Apple On top

*Decoration

1 Apple

some Snow Sugar For the recipe, see [HERE](#)

some Neutral Glaze For the recipe, see [HERE](#)

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

*The cake

1/2 Cup Butter (138.1 grams)

1/2 Cup Sugar (88.1 grams)

1 Tablespoon Vanilla Sugar (14.6 grams) For the recipe, see [HERE](#)

2.2 Eggs 1/4 Cup or 110 grams

1/3 Cup Almond Flour (29.3 grams)

VINCENT BOUÉ S APPLE POUND CAKE

2/3 Cup Flour (102.8 grams)

1 teaspoon Baking Powder (6.6 grams)

0.7 tablespoon of Apple Syrup

0.7 Apple Inside

*Apple

1 Apple On top

*Decoration

1 Apple

some Snow Sugar For the recipe, see [HERE](#)

some Neutral Glaze For the recipe, see [HERE](#)

For a 9.44" (or 9 29/64" or 24 cm) in diameter cake pan

*The cake

1 Cup Butter (245.5 grams)

2/3 Cup Sugar (156.7 grams)

2 Tablespoons Vanilla Sugar (26.1 grams) For the recipe, see [HERE](#)

3.9 Eggs 1/2 Cup or 195 grams

1/2 Cup Almond Flour (52.2 grams)

1 1/4 Cup Flour (182.8 grams)

1 Tablespoon Baking Powder (11.7 grams)

1.3 tablespoons of Apple Syrup

1.3 Apples Inside

*Apple

1 Apple On top

*Decoration

1 Apple

some Snow Sugar For the recipe, see [HERE](#)

some Neutral Glaze For the recipe, see [HERE](#)

Steps

Here's the recipe video:

Prepping

1. Butter and flour the cake pan
2. Keep in the freezer

The Pound Cake

3. For the following steps: You may use either a wire whip, or a stand mixer, or an electric beater
4. Let the Butter (3/4 Cup or 188 g) soften at room temperature for 30 minutes
5. Beat the Butter (3/4 Cup or 188 g), the Vanilla Sugar (2 Tablespoons or 20 g) and the Sugar (1/2

VINCENT BOUÉ S APPLE POUND CAKE

Cup or 120 g) together

6. Add in the Eggs (3), and mix

7. Sift the Flour (1 Cup or 140 g), the Almond Flour (1/2 Cup or 40 g) and the Baking Powder (2 teaspoons or 9 g) over the bowl

8. Mix

9. Peel and core the Apple (1), dice in small cubes

10. Add in and fold

11. Pour the Apple Syrup (1 tablespoon) and stir

12. Transfer the batter onto the mold and spread

13. Peel and core 1 Apple, and cut in 8 quarters

14. Place the apple quarters on the batter

15. In the center, you may place an apple slice as well

Baking

16. Bake in preheated oven at 340 F / 170 C for about 50 minutes

Decoration

17. Unmold

18. Sift Snow Sugar around the cake : The recipe is [HERE](#)

19. Glaze the cooked apples with Neutral Glaze (to warm up slightly) : The recipe is [HERE](#)

20. For the center decorative piece, you can slice the Apple (1), and cook in half-sphere molds

21. Bake, then cool down, and place at the center of the cake