

# VINCENT BOUÉ S APPLE TEACAKE

## The Recipe

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

This simple cake is the perfect cake for a morning delight with a warm cup of tea or coffee (and for the rest of the day, needless to say)

Chef: Vincent Boué

Skill: Easy Level

Cuisine: French Cuisine

Courses: Dessert, Cake,

## Ingredients

**For a 9.05" (or 9 1/16" or 23 cm) in diameter cake pan**

\*The cake

1 1/3 Cup Butter (293 grams)

1 Cup Sugar (247 grams)

2 tablespoons of Apple Syrup

5 Eggs 2/3 Cup or 250 grams

2 teaspoons Vanilla Extract (14 grams)

2 Cups Flour (293 grams)

1 Tablespoon Baking Powder (14 grams)

2.5 Apples

\*The cream

1 Cup Cream (200 grams)

4 Tablespoons Mascarpone Cheese (60 grams)

1 Tablespoon Vanilla Sugar (14 grams) For the recipe, see [HERE](#)

1 teaspoon of Apple Syrup

\*The caramelized apples

1/2 Cup Sugar (130 grams)

2 Apples

1 Edible Gold Leaf

\*The decorative apples

2/3 Cup Sugar (150 grams)

2/3 Cup Water (150 grams)

2 teaspoons Lemon Juice (10 grams)

1 Apple

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

\*The cake

- 1 Cup Butter (244.2 grams)
- 1 Cup Sugar (205.9 grams)
- 1.6 tablespoons of Apple Syrup
- 4.1 Eggs 1/2 Cup or 204 grams
- 2 teaspoons Vanilla Extract (11.6 grams)
- 1 2/3 Cup Flour (244.2 grams)
- 1 Tablespoon Baking Powder (11.6 grams)
- 2 Apples

\*The cream

- 3/4 Cup Cream (166.7 grams)
- 3 Tablespoons Mascarpone Cheese (50 grams)
- 2 teaspoons Vanilla Sugar (11.6 grams) For the recipe, see [HERE](#)
- 0.8 teaspoon of Apple Syrup

\*The caramelized apples

- 1/2 Cup Sugar (108.3 grams)
- 1.6 Apples
- 1 Edible Gold Leaf

\*The decorative apples

- 1/2 Cup Sugar (125 grams)
- 1/2 Cup Water (125 grams)
- 1 teaspoon Lemon Juice (8.3 grams)
- 0.8 Apple

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

\*The cake

- 3/4 Cup Butter (179.4 grams)
- 2/3 Cup Sugar (151.2 grams)
- 1.2 tablespoons of Apple Syrup
- 3 Eggs 1/3 Cup or 150 grams
- 1 teaspoon Vanilla Extract (8.5 grams)
- 1 1/4 Cup Flour (179.4 grams)
- 2 teaspoons Baking Powder (8.5 grams)
- 1.5 Apples

\*The cream

- 1/2 Cup Cream (122.4 grams)
- 2 Tablespoons Mascarpone Cheese (36.7 grams)
- 1 teaspoon Vanilla Sugar (8.5 grams) For the recipe, see [HERE](#)
- 0.6 teaspoon of Apple Syrup

\*The caramelized apples

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1/3 Cup Sugar (79.6 grams)

1.2 Apples

1 Edible Gold Leaf

\*The decorative apples

1/2 Cup Sugar (91.8 grams)

1/2 Cup Water (91.8 grams)

1 teaspoon Lemon Juice (6.1 grams)

0.6 Apple

**For a 5.9" (or 5 29/32" or 15 cm) in diameter cake pan**

\*The cake

1/2 Cup Butter (124.6 grams)

1/2 Cup Sugar (105 grams)

0.8 tablespoon of Apple Syrup

2.1 Eggs 1/4 Cup or 105 grams

1 teaspoon Vanilla Extract (5.9 grams)

3/4 Cup Flour (124.6 grams)

1 teaspoon Baking Powder (5.9 grams)

1 Apple

\*The cream

1/3 Cup Cream (85 grams)

2 Tablespoons Mascarpone Cheese (25.5 grams)

1 teaspoon Vanilla Sugar (5.9 grams) For the recipe, see [HERE](#)

0.4 teaspoon of Apple Syrup

\*The caramelized apples

4 Tablespoons Sugar (55.2 grams)

0.8 Apple

1 Edible Gold Leaf

\*The decorative apples

1/3 Cup Sugar (63.7 grams)

1/3 Cup Water (63.7 grams)

1 teaspoon Lemon Juice (4.2 grams)

0.4 Apple

### Steps

#### The Pound Cake

1. For the following steps: You may use either a wire whip, or a stand mixer, or an electric beater
2. Let the Butter (1 1/3 Cup or 293 g) soften at room temperature for 30 minutes
3. Beat the Butter (1 1/3 Cup or 293 g) and the Sugar (1 Cup or 247 g) together

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4. For the Apple Syrup (2 tablespoons), I use a syrup that is popular in the States : Monin. I found this syrup in a liquor store. You may find it online or in delicatessen retail stores

Galco's Old World Grocery

5702 York Blvd

Los Angeles, CA 90042

5. Add in the Apple Syrup (2 tablespoons), the Eggs (5) and the Vanilla Extract (2 teaspoons or 14 g), and mix

6. Sift the Flour (2 Cups or 293 g) and the Baking Powder (1 Tablespoon or 14 g) over the bowl

7. Mix

8. Peel and core the Apples (2.5), dice in large chunks

9. Add in and fold. The batter is ready!

### The pan

10. Butter and flour your cake pan, or use parchment paper like I did

11. Pour the batter and gently smooth the top with an offset Icing Spatula

### Baking

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

13. I advise to lay a metal pan on top of the cake pan (avoids the cake to crust)

14. To check if the cake is baked : Insert a knife into the center of the cake, it should come out clean, with no streaks of batter, otherwise keep baking

15. Cool down at room temperature

16. Wrap with plastic wrap to keep the cake moist

### The caramelized apples

17. For the Apples (2) : Peel, core, and slice (0.19" (or 13/64" or 0.5 cm) slices)

18. In a frying pan, melt the Sugar (1/2 Cup or 130 g)

19. The sugar will caramelize. Watch out: caramels burn your skin!

20. Pour the caramel into an oven proof pan

21. Add in the Apples

22. Bake at 380 F / 190 C for 30 minutes, with a metal pan placed over the pan (to keep the apples moist)

23. Take out and let cool down at room temperature

### The whipped cream

24. In a mixing bowl, mix the Mascarpone Cheese (4 Tablespoons or 60 g), the Vanilla Sugar (1 Tablespoon or 14 g) and the Apple Syrup (1 teaspoon)

25. Pour in the Cream (1 Cup or 200 g) and whip : You may use either a stand mixer (like a Kitchen Aid appliance) or an electric beater

26. Transfer the whipped cream in a Pastry Bag with a Plain Pastry Tip

27. Cut the cake top to make it flat

28. Spread a thin layer of whipped cream

29. Lay the caramelized apples, one slice at a time, leaving a margin with the cake edges

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30. Pipe the whipped cream around the caramelized apples

### **The decoration**

31. Let's make a syrup with lemon (this will avoid the oxidation process to begin and the apple slices to brown). Warm in a saucepan the Sugar (2/3 Cup or 150 g), the Water (2/3 Cup or 150 g) and the Lemon Juice (2 teaspoons or 10 g)

32. Slice very thinly the Apple (1)

33. Add in the slices into the syrup and cook for 1 minute, then transfer into a bowl with cold water and ice cubes (will preserve the apple color)

34. Dry on paper towels

35. Lay the dried slices on the whipped cream

36. I also like to add the Edible Gold Leaf over the caramelized apples