



INGREDIENTS

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- 1 large egg
- ½ cup of refined sugar
- 1/3 cup of melted & cooled unsalted butter
- ½ cup of self-rising cake flour
- ½ TSP of almond extract
- 1 medium apple (of choice)
- ½ cup of slivered almonds

For best results your ingredients need to be at room temperature



APPLE CAKES

By Caterina Romano's kitchen

DIRECTIONS

1. Preheat the oven to 320 DF.
2. Place the egg in a large glass bowl. Using a hand mixer, beat the egg until it turns pale yellow.
3. Sprinkle in the sugar and continue mixing until the sugar breaks down.
4. With your mixer on low, sprinkle in the butter and cake flour and almond extract. Finish mixing by hand.
5. Line a baking tray with parchment paper.
6. Place 3, 3" rings on the tray. Spray the inside of the rings with cooking spray.
7. Use a 2 TBSP scooper and place the batter in the bottom of the rings. Layer evenly as best as possible.
8. Peel the apple. Cut into 4 quarters, clean the core and cut into thin slices.
9. Place 3 apple slices per ring, making sure that the slices do not touch the inside of the rings.
10. Place a second layer of the batter on top. Evenly layer the cake.
11. Top the cake with slivered almonds.
12. Bake in the oven for 25-30 minutes.
13. Allow the cake to cool for 20 minutes before removing them from the rings.
14. Using an offset spatula, gently dislodge the cakes from the rings. Slowly remove the rings.
15. Enjoy