

Wenatchee Apple Cake

The original recipe was by the Great Northern Railway, something you could find on one of their trains. The original recipe left many steps out so this is a combination of that and a French copy. (Yes, it seems the French liked it enough to copy it.)

Ingredients

6 Apples, peeled and sliced
ground cinnamon
powdered sugar

Dough

1 lb. butter, at room temperature
1 lb. flour
1 cup milk

Custard

1 pint milk, boiled
1/4 lb. sugar
3 eggs

Method

Allow the butter to sit out for a few hours at room temperature for easy handling.

Fabricate a paste with butter, flour and milk, kneading by hand.

Put the dough in the refrigerator for an hour so it is less sticky.

Meanwhile, boil 6 fluid ounces of milk and allow it to cool.

Fill the pan with parchment paper and evenly divide the dough onto the bottom and sides.

Preheat oven to 450°

Peel the apples and cut into thin slices, placing on the dough.

Mix the powdered sugar and cinnamon and sprinkle on the apples.

Place the pan in the oven at the second row from the bottom for 15 minutes.

Reduce temperature to 350° and bake 30 minutes.

Meanwhile, lightly beat the eggs, add the sugar and mix slowly with the boiled milk until smooth.

Sprinkle the cake with the cream mixture and place in the oven for another 30 minutes.

Cool and unmold.

Notes

You'll probably want to use parchment paper and a springform pan for this recipe.

Source: Great Northern Railway (Servings: --)
