



Invisible Apple Cake

by Clinton Kelly



This barely-there apple cake looks impossible but tastes unforgettable. Thin-sliced apples are folded into a light custard batter that bakes into a tender, apple-forward slab that Clinton calls "shockingly good" and Michael ranks in his top five desserts ever. A minimalist, elegant dessert that's all apple, no fluff.

Prep Time:

15 Minutes

Cook Time

55-60 Minutes

Serves:

8 Servings

Level:

Beginner

Ingredients

- 5 medium apples (Honeycrisp, Fuji, or Pink Lady; avoid McIntosh)
- 3 large eggs
- $\frac{1}{3}$ cup granulated sugar
- $\frac{1}{2}$ cup whole milk
- 6 tbsp unsalted butter, melted
- $1\frac{1}{2}$ tsp vanilla extract or paste
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ tsp ground cinnamon
- $\frac{1}{4}$ tsp ground nutmeg
- Pinch of kosher salt
- Powdered sugar for dusting (optional)
- Ice cream or whipped cream for serving

Instructions

Step 1

Preheat oven to 350°F.

Step 2

Butter and line a 9x5 loaf pan with parchment, leaving handles.

Step 3

Peel, core, and slice apples very thinly (mandolin recommended).

Step 4

Whisk eggs and sugar until pale. Add milk, melted butter, and vanilla; whisk smooth.

Step 5

In another bowl, mix flour, cinnamon, nutmeg, and salt. Add dry ingredients to wet; whisk until smooth.

Step 6

Fold in apple slices until fully coated. Layer apples into the loaf pan, pressing occasionally; pour remaining batter over top.

Step 6

Bake 30-35 minutes until golden and set.

Serving & Finishing

- Cool 10 minutes
- Lift out with parchment
- Dust with sugar