



# 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
- $\frac{1}{2}$  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