Skillet Warm Apple Cake

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Recipe by: Laura Vitale

serves 6 to 8

Prep Time: 15 minutes
Cook Time: 45 minutes

Ingredients

For the Apples:
__2 lb Apples, Peeled, Cored And Sliced
__½ cup Brown Sugar
__2 tsp Ground Cinnamon
__3 Tbsp Heavy Cream
__4 Tbsp Unsalted Butter
__1 tsp of Vanilla extract

For the Cake Batter:
__1 cup All-Purpose Flour
__1 cup Granulated Sugar
__1 Egg
__¾ cup Milk
__2 tsp Baking Powder
__¼ tsp Salt
__4 Tbsp Unsalted Butter, Melted

For the Salted Vanilla Butter Sauce:
__½ cup (1 Stick) Unsalted Butter, Softened At Room Temperature
__½ cup Granulated Sugar
__½ cup Brown Sugar
__½ cup Heavy Cream
__½ cup Whole Milk
__½ tsp Sea Salt (or more to taste)
__1 Tbsp Vanilla Extract



1) Preheat your oven to 350°F. In a 9-inch oven-safe skillet, add the apples, butter, brown sugar, cinnamon and heavy cream, cook over medium heat for 5-6 minutes, stirring occasionally, until the apples begin to soften and release some of their juices but dont cook them too long or they become mushy.
2) Remove the skillet from the heat, add the vanilla and stir until combined with the apples. Set aside while you prepare the batter.
3) In a bowl, whisk together the flour, sugar, baking powder and salt. Add the egg, milk and melted butter and whisk just until you have a smooth batter.
4) Pour the batter evenly over the apples, gently spreading it to cover the surface without stirring it into the fruit.
5) Place the skillet in the oven and bake for 35 minutes, or until the top is golden brown and a toothpick inserted into the cake portion comes out clean.
6) While the cake bakes, make the salted vanilla butter sauce. In a saucepan, combine the butter, granulated sugar, brown sugar, heavy cream, milk and salt. Bring to a boil, then reduce the heat slightly and allow the sauce to gently bubble for about 5 minutes, stirring occasionally.
7) Remove the sauce from the heat, stir in the vanilla extract and pinch of salt and pour into a small serving jug or bowl.
8) Allow the cake to cool for 1015 minutes before serving. Serve warm with a generous drizzle of the salted vanilla butter sauce.
Laura's Notes
For Storing: Store leftover cake covered in the refrigerator for up to 3 days. Reheat individual portions until warmed through and serve with the warm sauce.
For the Salted Vanilla Butter Sauce: The sauce will thicken slightly as it cools. If it separates after refrigeration, gently warm it in the microwave or a saucepan and stir well until smooth again.