

# Torta di Mele

For one of the best apple cakes, you'll ever have try my Torta de Mele! An apple butter cake will go perfectly with every meal or just as a snack!

Prep Time	Cook Time	Total Time
15 mins	35 mins	50 mins



4.67 from 3 votes

Course: Dessert Cuisine: Italian

Keyword: apple cake, italian cake Servings: 8 Calories: 243kcal

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## Ingredients

- ½ cup unsalted butter
- 3 large apples cut into slices
- 2/3 cup flour
- ½ tsp baking powder
- ½ tsp salt
- 2 large whole eggs plus 1 egg yolk
- 1 tsp vanilla extract
- 1 cup granulated sugar
- ½ tsp grated lemon zest
- 1 tbsp powdered sugar to dust

## Instructions

1. preheat oven to 375, butter a 9" round cake pan
2. In a large frying pan over low heat, melt the butter, reserve 6 tbs for later. Add the
3. apple slices and cook until tender, about 10 minutes.
4. In a small bowl mix together flour, salt and baking powder. In a large bowl beat the whole eggs and egg yolks until blended. Add the butter, sugar, vanilla and lemon zest.
5. Stir in flour and apples. Spoon into prepared pan, smoothing the top.
6. Bake until cake is browned, 30-35 minutes. Transfer to a wire rack to cool in pan for
7. minutes. Invert cake onto plate to remove the pan and then invert again and return to rack to cool completely.
8. Before serving dust with 10x sugar

## Nutrition

Calories: 243kcal | Carbohydrates: 32g | Protein: 1g | Fat: 12g | Saturated Fat: 7g | Cholesterol: 77mg | Sodium: 165mg | Potassium: 92mg | Sugar: 30g | Vitamin A: 445IU | Vitamin C: 2.1mg | Calcium: 26mg | Iron: 0.3mg