



They shoot apples, don't they?

NIBBLEDISH CONTRIBUTOR

Ingredients

• 300 grams white flour • 200 grams soft brown sugar (I used fairtrade Mascobado) • 110 grams butter • 2 eggs • 2 large apples, any kind • 2 teaspoons baking powder • 8 tablespoons Marsala wine (or sherry or Porto, each will give the cake a different flavor) • 2 teaspoons of spices • 1 pinch salt

Instructions

The name refers to a 1967 (I think) great movie. I made this to use up a couple apples before they went bad. A traditional Italian apple cake, with a twist. 1. Peel, core and dice the apples, garnish them with a couple spoonfuls of sugar and the wine and let them rest for at least 20 minutes, stirring occasionally if you happen to remember. 2. Coat the pan with some butter (5-10 grams). Melt the rest of the butter. 3. Mix the flour with the other dry ingredients (baking powder, sugar, salt, spices) in a large bowl, add the eggs, the melted butter and the apples' marinade. Work until the mixture is uniform and soft, add the apples and stir again. 4. Pour everything in the pan and bake for 45-50 minutes at 190°C (mark 3). The apple pieces will keep the cake moist: once the cake is done, pierce in several places its top and leave for about 10 minutes more in the cooling oven.