



Persian Love Cake with Caramel Brandy Poached Pink Lady® Apples

Serves 10-12



Created by:
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Ingredients:

- ♥ 360g almond meal
- ♥ 200g caster (superfine) sugar
- ♥ 200g brown sugar
- ♥ 120g unsalted butter, softened
- ♥ 1 ½ tsp nutmeg, freshly grated if possible
- ♥ 1 tsp ground cinnamon
- ♥ 1 tsp salt
- ♥ ½ tsp ground ginger
- ♥ 250g full fat plain yoghurt
- ♥ 2 eggs
- ♥ zest of 1 lemon
- ♥ 1 tsp vanilla paste or extract

Caramel and Brandy Poached Apple Topping:

- ♥ 4 Pink Lady® apples, peeled, cored and cut into 8 slices each
- ♥ 300g sugar
- ♥ 100ml water
- ♥ 100ml brandy
- ♥ additional 100ml water
- ♥ a good pinch of salt

Crème Topping:

- ♥ 200ml whipping cream
- ♥ 1 tsp vanilla extract

Method:

Cake

1. Preheat the oven to 180 degrees C and line the base and sides of a 29cm springform tin with baking paper.
2. In a large bowl, crumble together the almond meal, sugars, butter, spices and salt until the mixture resembles wet sand.
3. Press half the crumble into the base of your tin.
4. Add the yoghurt, eggs, vanilla and zest to the remaining crumble and use a spatula to beat the mixture together until it's well combined.
5. Pour the batter into the cake tin.
6. Bake for 50 - 60 minutes, until lightly puffed and golden and a toothpick comes out clean when inserted in the middle of the cake.
7. Allow to cool completely before removing from the tin.

Apples

1. While the cake baked start with the caramelised apples.
2. Place the apples in some cold water with a squeeze of lemon juice to avoid discolouring and set aside.
3. Pour some cold water in a bowl enough to fit a medium pan and set aside.
4. Place the sugar and 100ml water in a medium pan and heat over a medium heat while stirring until all the sugar has dissolved.
5. Bring it to the boil and without stirring boil for about 10 minutes until the syrup turns a golden colour.
6. Keep a close eye and as soon as the syrup turns an amber coloured caramel, remove immediately from the heat and place the pan in the bowl with the cold water to stop the caramel from cooking further.
7. Return to the heat and carefully add the brandy, 100ml water and salt.
8. Keep stirring until the caramel has melted and you have a smooth liquid.
9. Add the apples and simmer gently for 20 minutes, turning the apples in the liquid a few times.
10. Remove the apples, place in a dish and set aside.
11. Turn up the heat and boil the syrup for a few minutes.
12. Pour the hot syrup over the apples and let it stand until it has reached room temperature.

Topping

1. Whisk the cream with the extract until firm peaks form and spread on top of the cooled cake.
2. Pile the apples in the centre of the cake and drizzle with some of the caramel syrup.
3. Serve the rest of the syrup on the side.