

CARAMEL BC AMBROSIA APPLE CHIFFON CAKE



Yields:

Yields: 8" x 8" Square Cake or 9" Round Cake

INGREDIENTS

| | | |
|----------------|-----------------------------|--------|
| ¼ cup | BC Butter, room temperature | 60 ml |
| ½ cup | Brown Sugar | 120 ml |
| 4 | BC Ambrosia Apples | 4 |
| 5 | Large BC Eggs | 5 |
| ½ tsp | Cream of Tartar | 3 ml |
| ½ cup + 5 tbsp | Granulated Sugar | 200 ml |
| Pinch | Fine Sea Salt | Pinch |
| ¼ cup | Vegetable Oil | 60 ml |
| 3 tbsp | Cold Water | 45 ml |
| 2 tsp | Pure Vanilla Extract | 10 ml |
| 1 ¼ cups | All Purpose Flour | 300 ml |
| 1 tsp | Baking Powder | 5 ml |
| 3 cups | BC Vanilla Ice Cream | 720 ml |



DIRECTIONS

1. Preheat oven to 350 F (176 C).
2. In a small bowl, combine soft BC Butter and brown sugar with a wooden spoon.
3. Spread the mixture evenly on the bottom of an 8" x 8" square cake pan or 9" round cake pan.
4. Peel BC Ambrosia Apples. Cut each apple into 8 or 12 pieces to make ½" wedges.
5. Line the apples up on the butter and brown sugar mixture.
6. Separate the BC Eggs carefully. Place the yolks into a large mixing bowl and the whites into a stand mixer with a whip (or use an electric hand blender if stand mixer is not available).
7. Add the cream of tartar to the whites and start to mix on high until foamy. Add ½ cup of the granulated sugar and continue to whip until stiff peaks form.
8. Meanwhile, to the yolks, add the remaining 5 tbsp of granulated sugar, sea salt, vegetable oil, water, and vanilla. Whisk to combine.
9. Sift in the flour and baking powder. Stir until just combined.
10. Add 1/3 of the whipped egg whites to the yolk mixture to loosen up the batter.

11. Add the remaining whipped egg whites and fold gently to combine (it is okay to have a few streaks, just don't over-mix and lose all of the air).
12. Pour the batter over the apples and spread evenly.
13. Place in the oven for 40–50 minutes (or until the top is a golden brown and a skewer or cake tester comes out clean).
14. Let cake cool for 10 minutes on a wire rack.
15. Run a knife around the edge of the cake and invert on a cutting board or platter.
16. Cut cake and serve with scoops of BC Vanilla Ice Cream.