



Almond Layered Apple Cake with Vanilla Custard Sauce

Serving 4

Cake:

4 Granny Smith Apples
2 Tbsp. Lime Juice
1/2 C. Coconut Sugar
1 Tbsp. Cinnamon
2 Pinches Salt
1 C. Almond Flour

1. Peel, core and slice apples.
2. Toss apple slices with lime juice, coconut sugar, cinnamon, and salt.
3. Layer apple slices with almond flour in a greased pie pan and bake off for 30-40 minutes in 375°F or until apples are soft and top is a bit caramelized.

Sauce:

2 Cups Vanilla Coconut Milk
4 Tbsp. Sugar
Pinch of Salt
3 Egg yolks

1. Mix milk, sugar and salt and bring to a simmer.
2. Whip eggs lightly in a separate bowl.
3. Pour in a little bit of the hot milk mix into eggs while whisking to temper egg.
4. Pour egg mix into hot milk and bring back to a simmer while whisking nonstop. Custard should start thickening up a little. Take off heat directly and set in an ice bath to cool.

Enjoy Almond Layered Apple Cake warm with chilled Vanilla Custard Sauce and a glass of Fritz Chardonnay 2011

Recipe by Chef Helena Gustavsson Giese October 2014