

# Chef from the Hood Recipes

**Chef:**

Birgitta Schofield, Baker, Founder & Owner

**Restaurant:**

Village Bakery & Café, Sebastopol & Santa Rosa

**Recipe:**

Village Bakery's Swedish Apple Cake!

Aromas are said to trigger memory and for Birgitta, the scent of an apple cake in the oven sends her home to her grandmother's kitchen in Sweden. At Village Bakery, the cakes are available in 3 sizes. Birgitta says, "We sell about a dozen apple cakes a day. They are really simple, and people love them. This week we will make single serving apple cakes to sell at Fiesta and Pacific so that people can taste them and then decide to bake a larger one for their family!" Recipe makes a cake that serves 8 to 12.

## Ingredients

- 1 & 1/2 cups butter, soft/room temp. (3 sticks, or 3/4 pound)
- 1 & 1/2 cups sugar
- 4 large, local eggs
- 4 cups all purpose flour (divided into 2 piles)
- 1 & 1/2 teaspoons baking powder
- 2 T buttermilk (use leftover in mashed potatoes)
- 1 teaspoon pure vanilla extract
- 1 green apple, peeled, cored and quartered
- (then slice each quarter into 4 crescent shaped slices)
- cooking spray, wax or parchment paper, springform pan

## Preparation

Preheat oven to 350°. In a large bowl using a whisk or mixer on low speed, cream butter with sugar until light and fluffy. Mix in eggs, one at a time, scraping sides of the bowl after each addition. Add half of the total flour, plus the baking powder, salt, buttermilk and vanilla. When completely mixed add the remaining flour. Mix again until you have a nice, glossy, creamy, thick batter. Pour batter into a springform pan that has been sprayed on the sides and lined on the bottom with wax or parchment paper. Smooth out the top with a knife or spatula. Float the apple slices on the top of the batter by spacing them in a decorative ring around the edge. Birgitta likes to place a pinwheel of 4 slices in the center. She suggests pushing the apples very gently with your fingers so that they are anchored in the batter but not covered by it. Bake at 350° for about 45 minutes or until done (when surface slowly springs back when touched). Cool before slicing or serve slightly warm. Birgitta suggest serving her apple cake with French vanilla ice cream and fresh strawberries on the side or with coffee in the morning.