



APPLE HAZELNUT FRANGIPANE CAKE

This apple hazelnut frangipane cake is a cosy, autumnal bake that's rich, nutty and perfectly spiced. A buttery hazelnut batter is topped with cinnamon-kissed gala apples, then finished with a golden crunch of demerara sugar and chopped hazelnuts. Baked until tender and fragrant, this comforting dessert is best enjoyed with friends over coffee.

Prep time 20 minutes | Cook time 55 minutes to 1 hour | Serves 8 to 10

2 to 3 gala apples, finely sliced/cut into thin wedges	265g hazelnuts, blitzed until resembling fine breadcrumbs
½ lemon, juiced	140g plain flour
1tsp cinnamon	½ tsp mixed spice
265g unsalted butter, softened	½ tsp salt
265g golden caster sugar	1 tbsp of demerara sugar
3 Leghorn White eggs	1 to 2 tbsp hazelnuts, roughly chopped
1 tsp vanilla bean paste	

Heat your oven to 160C (fan) and line a 20cm brownie tin with butter and parchment paper.

Chop the apples and toss them in the lemon juice and ½ tsp of cinnamon.

Mix the butter and sugar using an electric whisk until well combined. Gradually incorporate one egg at a time.

Mix in the hazelnuts, plain flour, spices and salt until just combined.

Place the batter into the prepared tin and arrange the chopped apples on top. Sprinkle the extra hazelnuts, and demerara sugar over the top.

Bake in the oven for 55 to 60 minutes or until a skewer comes out clean.



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