

Apple Buckle (Autumn Apple Buckle)

Source: Food & Wine Oct. 2002 (I Tried It in 2015)

Ingredients

- 1½ cups flour
- ¾ cup dark brown sugar
- 1 tsp cinnamon
- ¾ tsp finely grated lemon zest
- salt
- 1 stick (4 oz) butter, softened
- 2 cups flour
- 2 tsp baking powder
- ¼ tsp ground ginger
- ¼ tsp salt
- 1½ (6 oz) sticks butter, softened
- ½ cup sugar
- ¼ cup honey
- 1 tsp finely grated lemon zest
- 1 tsp vanilla
- 2 large eggs
- ½ cup half & half
- 2 lbs. Granny Smith Apples, peeled, cored and cut into ½" dice

Method

1. Preheat the oven to 350. Butter and flour a 10-inch springform pan.

Crumb Topping

1. In a food processor, pulse the flour with the brown sugar, cinnamon, lemon zest and salt. Add the butter and process until the mixture resembles moist sand. Add the walnuts and pulse 3 times. Transfer the mixture to a bowl and press into large crumbs.

Batter

1. In a medium bowl, whisk the flour with baking powder, ginger and salt. In a large bowl, using a handheld electric mixer, beat the butter until creamy. Add the sugar and beat until light and fluffy, about 3 minutes.
2. Beat in the honey. Add the lemon zest, vanilla and eggs and beat until smooth.
3. Add the dry ingredients in 2 batches, alternating with the half & half and beat at low speed until smooth. Fold in the apples.

Assembly

1. Scrape the batter into the prepared pan and smooth the top. Sprinkle with the crumb topping. Bake the buckle in the center of the oven for 1 hour and 15 minutes, or until the topping is golden and a toothpick inserted in the center comes out clean.
2. Let cool for at least 1 hour before unhinging the springform and removing the ring. Cut the buckle into wedges and serve with sweetened sour cream, whipped cream or ice cream.

Notes

I baked for one hour and the topping was a bit too brown and the center was fine. Watch it.