

# sunken apples & honey tart

Parve · Yield: 8-10 servings

*This cake, which graces the cover of this book, is perfect for Rosh Hashana. Its apples, honey, and round shape represent the holiday's symbols. As the cake bakes the apples and batter intertwine for a beautiful presentation.*

1/3	cup honey	2	large eggs
2	tablespoons fresh lemon juice	1	teaspoon grated lemon rind, (only yellow not white pith)
3	medium Granny Smith or Rome apples, peeled, cored, and cut into 8-10 wedges	1	cup all-purpose flour
3/4	cup sugar	1	teaspoon baking powder
6	tablespoons margarine, softened	1/4	teaspoon salt
1/4	cup packed dark brown sugar	1	tablespoon sugar
1	teaspoon vanilla	1/2	teaspoon ground cinnamon

Preheat oven to 350 degrees. Coat a 9-inch springform pan with nonstick cooking spray. Combine the honey and lemon juice in a large nonstick skillet. Bring to a simmer over medium heat. Add the apples; cook 12-14 minutes or until almost tender, stirring occasionally to coat the apple wedges. Remove skillet from heat and set aside.

In the bowl of a mixer, combine the  $\frac{3}{4}$  cup sugar, margarine, brown sugar, and vanilla. Beat on medium until well blended, about 45 seconds-1 minute. Add the eggs and beat. Beat in the grated lemon rind.

In a separate bowl, combine the flour, baking powder, and salt. Stir with a whisk to combine. Gradually add the flour mixture to the batter. Beat on low until blended.

Pour the batter into the prepared pan. Remove the apples from the skillet with a fork or slotted spoon, discarding liquid.

Arrange the apple slices in a concentric spoke-like design on top of the batter.

Combine 1 tablespoon of sugar with the cinnamon. Sprinkle evenly over the tart.

Bake for 1 hour. Cool completely and release the sides of the springform pan.