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# Torta di Mele all'Arancia

## Apples & Orange Cake

### INGREDIENTS:

- 3 large apples, I used Honeycrisp
- 1/2 orange, preferably organic
- 3 eggs
- 7 TBSPs (3 1/2 Oz) vegetable oil, I used sunflower oil
- 1 cup sugar
- 2 cups flour
- 2 tps baking powder
- Pinch of salt
- Sunflower seeds, or sliced almonds

### DIRECTIONS

- Preheat oven to 365F.
- Grease and flour a 10" springform pan. Set aside.
- Wash orange and cut in half, peel included.
- Remove seeds, if any.
- Cut the half orange in four pieces.
- Place in food processor until reduced to pulp. Set aside.
- Peel, core and dice one apple.
- Cut the 2 remaining apples into even slices after removing core and seeds but keeping the peel on. Set aside.
- Place eggs and sugar in a large bowl.
- Using an electric mixer, blend together until sugar is dissolved, about 1 minute.
- Add oil, orange pulp and pinch of salt. Blend one more minute.
- Add flour and baking powder.
- Blend until flour is incorporated.
- Add the diced apples and stir with a spatula to distribute evenly.
- Pour batter into the prepared pan.
- Spread evenly.
- Arrange sliced apples evenly in a flower shape around batter, skin side up.
- Insert sunflower seeds in the middle.
- Bake in preheated oven for 35 to 40 minutes, after testing for doneness with a toothpick (see Tips).
- Remove from oven and cool for 15 minutes before serving.
- You may sprinkle with powdered sugar and serve with a dollop of whipped cream, if desired.



### NONNA'S TIPS

- If you're not familiar with the toothpick cake test, it's done to make sure that cake is fully baked. You just insert a toothpick (or cake tester stick) into the center of the cake. If it comes out clean and dry, the cake is done.
- To prevent diced and sliced apples from turning dark while mixing the batter, just mix them with a little lemon juice.
- I like leaving the peel on the sliced apples because I feel they make a prettier presentation but you may peel them if you prefer them that way.