Sablé Breton with Apples

Serves 6-8   Prep 20 mins   Cooking 50 mins   Challenge

Ingredients

For the apple layer
4 medium/large tart eating apples, like Braeburn
25g unsalted butter
1 tbsp caster sugar
1 lemon, zested + 1tbsp juice

For the sponge layer
2 medium eggs, plus 2 yolks, at room temperature
150g caster sugar
150g unsalted butter, softened
150g plain flour
1 tsp baking powder

Mary Berry's advice: bake it in a 20.5 spring clip tin, buttered & base-lined

1. Heat the oven to 180C/Fan 160C/ Gas 4. To make the apple layer, peel, quarter & core the apples. Cut each quarter into 4 slices. Put the apples into a frying pan with the butter and the sugar. Add half of the lemon zest (save the rest for the sponge) and the juice. Set the pan over medium-high heat and cook, stirring frequently, for about 5 minutes until the apples are turning golden and all the liquid has evaporated. Tip into the prepared tin and spread evenly without compressing the apples. Leave to cool.
2. Meanwhile, put the eggs and the yolks into a mixing bowl of a free-standing electric mixer, and add the reserved lemon zest and the sugar. Whisk with a hand-held electric whisk, or the whisk attachment of the mixer, to the ribbon stage. Cut the soft butter into small pieces and add to the bowl while whisking at high speed-the mixture will lose volume. When all the butter has been incorporated, sift the flour and baking powder into a bowl and gently fold in with a large metal spoon or plastic spatula.
3. Spoon the sponge mixture evenly over the apple layer. Bake in the heated oven for 40-45 minutes until a good golden brown and a skewer inserted into the centre comes out clean, with no damp sponge mixture clinging to it.
4. Remove the tin from the oven and run a round-bladed knife around the inside to loosen the sponge. Hold an upturned serving plate over the top of the tin, then invert the whole thing. Unclip the side of the tin, lift off the metal base and peel off the lining paper. Serve warm with crème fraîche or custard.