

# Our State eats

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## Apple Custard Cake

Yield: 8 servings.

### Cake Base

- ½ cup all-purpose flour
- 1 tablespoon baking powder
- ¼ teaspoon fine sea salt
- ⅓ cup heavy cream
- 2 large eggs
- 1 large egg yolk
- 3 tablespoons granulated sugar
- 3 tablespoons honey
- 2 tablespoons unsalted butter, melted
- 2 teaspoons vanilla bean paste or vanilla extract
- 2 pounds mixed variety of sweet-tart baking apples, peeled, cored, and cut into thin wedges

### Topping

- 3 tablespoons granulated sugar
- 2 tablespoons honey
- 1 large egg
- 3 tablespoons unsalted butter, melted

Position a rack in the center of the oven and preheat to 350°. Prepare a 9-inch springform pan with nonstick cooking spray.

In a large bowl, whisk together the flour, baking powder, and salt.

In another bowl, whisk together the cream, eggs, yolk, sugar, honey, butter, and vanilla bean paste until well-combined. Pour into the flour mixture and whisk until smooth. Fold in apples to coat them with batter. Pour into the prepared pan.

Bake in the center of the oven until the top sets and turns golden, about 30 minutes.



Quickly whisk together the sugar, honey, egg, and melted butter, then remove the cake from the oven. Pour the mixture evenly over the top. Return the cake to the oven and continue baking until the top is a deep golden brown, about 15 minutes more.

Let the cake cool in the pan on a wire rack for 15 minutes. Run a thin knife around the inside of the pan and then release and remove the outer ring. Let the cake cool to room temperature before serving.

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