



Kitchen Cheat Sheet: Irish Apple Cake

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Tips and Extras

- Don't cut the apples into too small of pieces. You want them thick and rustic—many people say that's their favorite part of this cake.
- The cake batter isn't super smooth—it's packed with apples. So, don't be afraid if it looks a little different than traditional wet batter.
- I like to freeze the butter for a few minutes so it's easier to grate. You can also use a pastry cutter—like when making a crust for apple pie!
- Cake flour won't work—it's too delicate. AP is the way to go.
- I recommend reading through a recipe once in full before getting started. Especially with brown butter, the process moves quickly. You don't want anything to burn while you're measuring or reading steps.
- Be sure to watch my video to learn the visual cues of brown butter. For the best flavor, you should let it darken just past golden brown.
- Let the cake cool in the pan for 10 minutes. Then, remove it and let it fully cool. Cutting into the cake while warm will make it crumble apart.

Storage

Room Temp

Place the cake into an airtight container or cover with plastic wrap. Store it at room temperature for up to two days.

Fridge

After that, transfer it to the fridge, and it'll keep for three more days. If you put it straight in the fridge the day it's made it should last 5 days.

Freeze

Sealed tightly in plastic, Irish apple cake lasts up to three months in the freezer.

You can thaw it in the fridge or at room temperature. Enjoy it as is, or pop it into the microwave for a few seconds to warm it up.

Variations

- I prefer Granny Smith or Honeycrisp apples, but you really can use any kind of apples you prefer, as long as they're suitable for baking.
- Some people add oats to the cinnamon/sugar for a streusel topping.
- You could also mix some raisins or nuts into the cake batter.
- Authentic Irish apple cake is usually topped with a vanilla custard sauce called *creme anglaise*. I prefer the brown butter whiskey sauce. Try that or [Jack Daniels caramel sauce](#) if you want to switch things up.

FAQs

What type of apples are best for baking?

Any tart apples that keep their shape when cooked are perfect. I prefer Honeycrisp, Grannysmith, or Winesap. Fuji, Gala, and Braeburns work well, too.

How many apples are there in a pound?

On average, 3 or 4 tennis ball-sized apples weigh about a pound. So, for this recipe, you'll need 6 to 8 medium-sized apples. Use more to your taste—though, using fewer apples will make your cake smaller.

How do I know if the batter is mixed enough?

If everything is evenly incorporated—no clumps of flour—you're good to go. Overmixing makes cake tough. This comes together like a cross between a biscuit and an American coffee cake, so the final texture is supposed to be crumbly and light.

Can I use a regular cake pan?

No, I really recommend a springform. This cake is full of apples, so it's likely to tear and crumble if you try to tip it out of a normal pan. Plus, this cake bakes taller than the sides of most standard cake layer pans.

How long does Irish apple cake take to bake?

Start checking at the 50-minute mark with a toothpick (wet batter means keep baking) or an instant thermometer. **The center temperature will read 200 degrees F when it's done.** It takes me about 60 minutes, but each oven is different.

Why do I add some of the hot butter to the eggs in a separate bowl? Can't I just add the yolks to the pan?

This process is called tempering. If you add eggs straight into a hot liquid, they'll scramble immediately and you'll have chunky sauce. Tempering slowly warms the eggs so you get rich, smooth structure.

You'll Need

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Springform pan - this has a lip so there's no leakage.