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## Zoe Nathan's Vanilla Apple Easter Cake

By [Kat Odell](#) - Thursday, April 1 2010

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Not too long ago the proprietors of a restaurant called Rustic Canyon here in Santa Monica, CA opened a small, adorable bakery called [Huckleberry](#). Huck, as I like to call it, serves breakfast and lunch, and offers a dizzying array of incredible baked good from French baguette to fleur de sel caramel squares to bread pudding...this place is truly amazing. Zoe Nathan, co-owner with her husband Josh Loeb, handles all baked goods. In the past she studied baking in France and worked at San Francisco's famed Tartine bakery. Huck reminds me a lot of Tartine with more options but same beautiful display. Pretty much anything and everything at Huck is great. The French baguette is some of the best I've found outside of France, and on Saturday mornings/afternoons I can always go for a bowl of the poached eggs over market veggies, so good! With Easter just a few days away, we asked Zoe to share one of her Easter dessert recipes, knowing full well that any recipe she contributed would be a hit. To wow guests on Sunday, bake Zoe's Vanilla Apple Easter Cake.

### **Vanilla Apple Easter Cake**

8 apples

1 cup brown sugar

1 3/4 cup granulated sugar

12 ounces butter, unsalted

1/2 tablespoon, plus 1 teaspoon salt

3 eggs

1 tablespoon vanilla

2 1/2 cups AP flour

1 1/2 cup almond meal

1 tablespoon baking powder

1/2 teaspoon baking soda

1 1/2 cups yogurt

Peel apples and cut in half. Remove interior core. Using large pan melt 8 ounces butter with 1 cup brown sugar and 1 teaspoon salt. Add apple halves, and cook until apples are soft. Set aside.

Cream together granulated sugar, 4 ounces butter, and 1/2 tablespoon salt. Add eggs and vanilla slowly. Add dry ingredients and yogurt. Mix until just incorporated.

Pour batter into 10-inch greased cake pan. Top with apples and brown sugar mixture. Bake at 350°F until done.