

Grandma's Dutch Apple Cake: The Authentic Old-Fashioned Recipe

Grandma's Authentic Dutch Apple Cake: A Slice of Nostalgic Comfort



OVEN
350°F

TIME
40 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Crust:

1 1/4 cup All-Purpose Flour: Provides the structure for our base.

1/2 cup Butter-Flavored Crisco: Crucial Note: Do not substitute with real butter; the shortening is the secret to the texture!

1/2 tsp Salt: To balance the sweetness.

1 TBSP Sugar: Just enough to lightly sweeten the dough.

1 tsp Baking Powder: For a slight lift.

2 TBSP Milk: To bind the dough.

1 Egg Yolk: Adds richness (save the white for the syrup!).

The Filling:

1 3lb bag of McIntosh Apples: These are the gold standard for this specific cake.

For the Syrup Topping:

3/4 cup Sugar: The base of our sweet glaze.

1 1/2 TBSP Flour: Acts as a thickener.

2 TBSP Butter: Softened to room temperature.

1/2 tsp Cinnamon: For that classic autumn warmth.

1 Egg White: Creates a beautiful, glossy finish.

2 tsp Lemon Juice: Brightens the flavor and prevents the apples from browning too quickly.

DIRECTIONS

1. **Prep the : Oven and Pan:** Preheat your oven to 350°F. Lightly grease your 8x8 baking tin.
2. **Make the : Crust:** In a medium bowl, combine the flour, shortening, salt, 1 TBSP sugar, and baking powder. Use a pastry cutter or fork to work the shortening into the dry ingredients until it resembles coarse crumbs. Add the milk and egg yolk, mixing until a soft dough forms.
3. **Press the : Dough:** Gently pat the dough into the bottom of your prepared tin. Ensure it is even across the surface.
4. **Prepare the : Apples:** Peel, core, and slice your McIntosh apples. Pile them high onto the crust. They should fit tightly; they will shrink significantly as they bake and release their juices.
5. **Whisk the : Syrup:** In a separate small bowl, combine the 3/4 cup sugar, 1 1/2 TBSP flour, softened butter, cinnamon, egg white, and lemon juice. Whisk until the mixture is syrupy and well-combined.
6. **The : Pour:** Pour the syrup evenly over the top of the apples, letting it seep into the crevices.
7. **Bake:** Place in the center of the oven and bake for 40 minutes, or until the apples are tender and the crust is golden brown.

SWAPS & NOTES

The Fat: While I usually advocate for butter, this recipe specifically calls for butter-flavored shortening .

It provides a higher melting point, ensuring the crust remains "short" and crisp.

The Apples: If you cannot find McIntosh, Cortland or Empire apples are the best substitutes.

Avoid Granny Smith for this specific recipe, as they stay too firm and won't create the desired "saucy" interior.

TIPS FOR SUCCESS

Don't Overwork the Dough: Handle the crust as little as possible to keep it light and tender.

Tight Packing: Don't be afraid of how high the apples look.

McIntosh apples have high water content; if you don't pack them in, you'll end up with a very thin layer of fruit.

Let it Cool: Allow the cake to sit for at least 20 minutes before slicing.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/grandmas-dutch-apple-cake-the-authentic-old-fashioned-recipe/>