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APPLE AND CINNAMON CAKE

RECIPE FOR
16 pcs.

 PREPARATION TIME
15 MIN

 BAKING TIME
30–35 MIN

INGREDIENTS

- 2 large tart apples
- 220 g flour
- 2 tsp baking powder
- 1.5 tsp ground cinnamon
- ¼ tsp salt
- 180 g soft butter
- 200 g dark brown sugar
- 2 large eggs, room temperature
- 2 tsp vanilla extract
- 125 ml milk
- Zest of half a lemon

TO SERVE

with cinnamon crème fraîche

PREPARATION

- 1 Preheat oven to 170 degrees circulating air.
- 2 Line a square baking dish (approx. 30 x 30 cm) with baking paper and set aside.
- 3 Cut the apples into quarters and remove the core from each quarter. Now cut each quarter into 6–7 thin slices.
- 4 Put the flour, baking powder, cinnamon and salt in a medium bowl. In a large bowl, using an electric hand mixer, beat the butter and sugar until light and fluffy.
- 5 Add the eggs, lemon zest and vanilla and beat until smooth.
- 6 Add 1/3 of the flour mixture and gently mix with a spatula. Add 1/2 of the milk and gently mix again. Repeat this process 3 more times: flour, milk, flour, until everything is mixed in.
- 7 Spread the batter evenly into the prepared baking dish. Arrange the apples on top of the cake.
- 8 Bake the cake for about 30–35 minutes or until a toothpick leaves only one or two sticky crumbs.