

MARINA'S MOMS WORLD'S BEST APPLE CAKE

Matrix Code CB504 for StartOver.xyz (revised 11 January 2016 by Marina Deeken)

For one 30cm diameter round baking pan.
150-160°C (325°F) for 90 minutes or so, depending on the dough and size of apples

INGREDIENTS:

4 Apples - as sour as possible – peeled, cut into quarters, seeds out, then sliced partly along the outside 3 times so that when pushed into the batter, the batter can slide in between the slices, and so that later after baking the fresh squeezed lemon juice can drip down inside the apples.

250 g Butter - lukewarm melted

250 g Sugar

4 Eggs

1 teaspoon Bitter Almond Aroma

300 g Flour

1 teaspoon Baking Powder

¼ teaspoon Salt

After baking immediately squirt on the juice from 1 Lemon



INSTRUCTIONS:

Butter and flour your round spring-form cake baking pan.

Beat the butter with the sugar until creamy.

Beat in the eggs one at a time.

Beat in the Bitter Almond Aroma.

Mix the Salt and Baking Powder into the Flour, and then beat this mixture into the dough until smooth.

Pour this batter into the round greased and floured spring-form pan.

Carefully push the prepared apples in a vertical position all through the pan, making sure that the dough rises equally and that all apples are pressed into the dough.

Bake until a toothpick inserted into the center comes out clean.

Immediately after baking pour the juice of one freshly squeezed lemon onto the cake. Let cool.

Top with Lemon Glaze

LEMON GLAZE:

Mix 250 g Powdered sugar with the juice from 1 large freshly squeezed Lemon until smooth. Drizzle this glaze over the top of the cake.