



German Pink Lady® Apple Cake

Makes 1 cake



Created by:
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Ingredients:

Pastry

- ♥ 450 ml cake flour
- ♥ 150g butter (hard)
- ♥ 160ml sugar
- ♥ 1 extra large egg
- ♥ Salt

Filling:

- ♥ 8 Pink Lady® Apples
- ♥ Juice of 1 lemon
- ♥ 45ml sultanas
- ♥ 25g soft brown sugar
- ♥ 3ml ground cinnamon
- ♥ 3ml ground nutmeg
- ♥ 2 cloves ground
- ♥ 100g pecan nuts

Topping:

- ♥ 150g soft butter
- ♥ 160ml sugar
- ♥ 5ml vanilla essence
- ♥ 1 egg
- ♥ 10ml lemon peel
- ♥ 180g cake flour
- ♥ 250ml cream beaten to soft peaks
- ♥ 100g flaked almonds

Method:

Pastry:

1. Sift flour, sugar and pinch of salt into a bowl.
2. Dice the butter into the flour and rub in, then mix to a dough with the beaten egg.
3. Roll out the dough on a floured surface and line a 27cm buttered spring form pan.
4. Prick the base lightly with a fork.

Filling:

1. Peel, core and slice the apples and toss them in the lemon juice.
2. Bring to a boil. Slowly cook with the sultanas, sugar, cinnamon, nutmeg and cloves until just soft.
3. Place in the unbaked pastry case.
4. Sprinkle 100g pecan nuts over filling.

Topping:

1. Beat the butter with the sugar and vanilla essence.
2. Beat in the egg and lemon peel and mix with the flour.
3. Fold in the beaten cream with a metal spoon and spoon the mixture on top of the apples.
4. Sprinkle with flaked almonds.
5. Bake in pre-heated oven at 180°C for 30 min. Then reduce the heat to 150°C, cover with tin foil and bake for a further 30 min.
6. Sprinkle with icing sugar.
7. Serve hot or cold with cream or ice cream.