



German Pink Lady® Apple Cake



Ingredients:

Pastry

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

Filling

- ♥ 1 Pink Lady® Apples
- ♥ 45ml sultanas
- ♥ 3ml ground cinnamon

- ♥ 2 cloves ground
- ♥ Juice of 1 lemon
- ♥ 25g soft brown sugar
- ♥ 3ml ground nutmeg
- ♥ 100g pecan nuts

Topping

- ♥ 150g soft butter
- ♥ 15ml vanilla essence
- ♥ 110ml lemon peel
- ♥ 1250ml cream beaten to soft peaks

Method:

Pastry

1. Sift flour, sugar and pinch of salt into a bowl. Dice the butter into the flour and rub in, then mix to a dough with the beaten egg.
2. Roll out the dough on a floured surface and line a 27cm buttered spring form pan. 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. Place in the unbaked pastry case.
3. 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. Sprinkle with flaked almonds. 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.
4. Sprinkle with icing sugar. Serve hot or cold with cream or ice cream.



Created by



Pink Lady®

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