



Persian Love Cake with Caramel Brandy Poached Pink Lady® Apples

Serves: 6



Created by



Ingredients:

- ♥ 360g almond meal
 - ♥ 200g brown sugar
 - ♥ 1 ½ tsp nutmeg, freshly grated if possible
 - ♥ 1 tsp salt
 - ♥ 250g full fat plain yoghurt
 - ♥ zest of 1 lemon
 - ♥ 200g caster (superfine) sugar
 - ♥ 120g unsalted butter, softened
 - ♥ 1t ground cinnamon
 - ♥ ½ tsp ground ginger
 - ♥ 2 eggs
 - ♥ 1 tsp vanilla paste or extract
- Caramel and Brandy Poached Apple Topping**
- ♥ 4 Pink Lady® apples, peeled, cored and cut into 8 slices each
 - ♥ 100ml water
 - ♥ additional 100ml water
 - ♥ 300g sugar
 - ♥ 100ml brandy
 - ♥ a good pinch of salt
- Creme Topping**
- ♥ 250ml whipping cream
 - ♥ 1 tsp vanilla extract

Method:

Preheat the oven to 180 degrees C and line the base and sides of a 29cm springform tin with baking paper.

In a large bowl, crumble together the almond meal, sugars, butter, spices and salt until the mixture resembles wet sand.

Press half the crumble into the base of your tin.

Add the yoghurt, eggs, vanilla and zest to the remaining crumble and use a spatula to beat the mixture together until it's well combined.

Pour the batter into the cake tin.

Bake for 50 - 60 minutes, until lightly puffed and golden and a toothpick comes out clean when inserted in the middle of the cake.

Allow to cool completely before removing from the tin.

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