



Roter Hahn

BAKED GOODS

Moist apple cake

This apple cake with a difference surprises you with the intense flavour of naturally cloudy apple juice.

Ingredients

1 CAKE (Ø 26CM) 105 MIN.

250 g wheat or spelt flour
125 g butter
125 g acacia honey
1 free-range eggs
1/2 baking powder
Sachet

a little lemon zest

For the filling

6 large tasty apples
750 ml naturally-cloudy apple juice
2 sachet vanilla pudding (custard) powder

To garnish:

200 - cream
250 ml
1 tsp cinnamon

Instructions - Moist apple cake

1. Place this in a round cake tin (cover base and sides well) and leave in a cool place.
2. Combine all the ingredients for the dough, knead well and roll out into a large round.
3. Peel the apples and cut into thin slices.
4. Now make a pudding (custard) from the apple juice and vanilla pudding powder, mix with the apple slices and fill the cake tin.
5. Bake in the oven at 180° C for 60 minutes.
6. Important: leave to cool for at least 4 hours, then take out of the tin.
7. Whip the cream, mix with a little cinnamon and serve on top of the cake.
8. Tip: This cake is particularly yummy when chilled!

www.roterhahn.it

Happy cooking



Irmi Oberhofer

Farmer from 'Roter Hahn' Quality Products
BURG LATSCH IN LATSCH