

GERMAN APPLE CAKE

(versunkener apfelkuchen)

COOKING INSTRUCTIONS



INGREDIENTS:

4 SMALL APPLES
1/2 CUP BUTTER
(UNSALTED) ROOM TEMP.
1/2 CUP WHITE SUGAR
2 TSP VANILLA EXTRACT
2 TSP LEMON JUICE
3 LARGE EGGS
1 1/2 CUPS GLUTEN FREE
FLOUR
2 TSP BAKING POWDER
1/4 TSP SALT
2 TBSP MILK
POWDERED SUGAR

1. Preheat oven to 350°F (175°C) and line a 9-inch springform with parchment paper
2. In a mixing bowl, beat butter until creamy with a mixer, about 1 minute
3. Add sugar and mix until light and fluffy, about 2 minutes
4. Add eggs one at a time while mixing for 90 seconds on high speed
5. Add vanilla extract, salt, and lemon juice. Beat until combined
6. In a separate bowl, combine cake flour, baking powder, and salt
7. With the mixer running on low speed add half of the flour, then half of the milk, add the remaining flour, and the remaining milk. Mix until just combined – do not over mix
8. Peel, quarter, and core the apples. Slice each quarter lengthwise into thin strips without cutting all the way through
9. Transfer the batter into the pan and smooth the top with a spatula
10. Distribute the apples, sliced side up on top
11. Bake for 35-45 minutes, until lightly browned and a skewer comes out clean
12. Transfer the cake to a cooling rack. Remove the springform ring and let it cool on the bottom of the pan
13. Dust the cake with powdered sugar, cut and serve with caramel sauce, whipped cream and candied pecans