

APPLE AND CINNAMON GUGELHUPF

Apple and cinnamon bundt cake or German Gugelhupf

Today I would like to introduce you to a recipe that is particularly close to my heart: apple and cinnamon bundt cake. This delicious pastry combines the flavours of juicy apples and fragrant cinnamon to create a real treat that is perfect for cosy autumn days.

Autumn magic in one bite: apple and cinnamon bundt cake with Calvados sultanas. When the scent of cinnamon fills the air and every bite tastes of cosy afternoons. Preferably for breakfast, right?

So grab your baking utensils and let's preheat the oven. The apple and cinnamon bundt cake is waiting to be baked and savoured by you. I look forward to accompanying you on this culinary journey and hope that you enjoy it as much as I do.

INGREDIENTS

- 5 eggs
- 250g yoghurt (3.5%)
- vanilla sugar
- 3 small apples
- 100g almonds
- 200ml oil (neutral flavour) or 200g butter
- 350g flour plus flour for dusting
- 1 sachet baking powder
- 2 tsp cinnamon
- 200g sugar
- lemon juice
- Chocolate of your choice
- Icing sugar for sprinkling

BAKING ACCESSORIES

- Bundt cake tin
- Baking release spray
- Wooden sticks

PREPARATION

1. Preheat the oven to 180°C.
2. Beat the eggs and sugar until frothy (5 mins).
3. During this time, clean the apples and sprinkle with lemon juice.
4. Mix all the ingredients together.
5. Spray the bundt cake tin with baking spray and flour it.
6. Pour everything in layers and finish with the flaked almonds.
7. Bake at 180 degrees for 60-65 minutes. Test with a wooden stick* and leave to cool for at least 15-20 minutes before turning out onto a wire rack. This will definitely work. And then sprinkle with icing sugar.

*Test with a wooden stick. At the end of the baking time, take a toothpick or wooden skewer and insert it into the centre of the dough. If nothing sticks to the wooden stick after you pull it out again, it is ready.