

Best German Apple Pie – so easy

This delicious apple cake was my grandma's favourite cake for afternoon tea. She loved this sweet, moist sponge cake. For those in a hurry, it also tastes great warm from the oven with vanilla ice cream.

INGREDIENTS

150 g flour
4 eggs
1 pinch of salt
130 g sugar
125 g butter room temperature
450 g apples
1 lemon Icing sugar & 2 tsp baking powder

PREPARATION

1. Preheat the oven to 180 degrees.
2. Beat the sugar and eggs with a hand mixer until frothy. Add the flour, butter, baking powder and a pinch of salt and mix together.
3. Peel and clean 450 g of apples and cut into wedges. Sprinkle the slices with lemon juice to prevent them from oxidising.
4. Line a springform tin with baking paper. I always find this works best if I wet the baking paper beforehand and wring it out. Then I can place it better in the baking tin.
5. Pour the sponge mixture into the baking tin and top with the apple slices. Place the cake in the oven for approx. 40 mins.
6. Remove and leave to cool on a cake rack and sprinkle with icing sugar if you like.

Have fun baking & enjoy!