Spiced apple cake

DIFFICULTY: EASY

PREPARATION TIME: 40 MINUTES

COOKING TIME: 40 MINUTES

SERVES: 12

Ingredients

500 g hazelnuts
300 g sugar
100 g butter
4 eggs
1 pinch of salt
1 organic lemon
Pulp of 1 vanilla pod
4 tsp apple cake spice
200 g flour
1 teaspoon baking soda or cream of tartar
500 gr non-sweet mashed apples (see notes)
4 medium-sized, fresh-sour apples (around 600 g)
icing sugar

Method

Roast hazelnuts in a saucepan until you can smell their aroma and the thin peel starts to burst. Place on a tea towel and rub off the brown peel – it needn't be removed entirely. Allow nuts to cool down and blend them in your food blender.

Wash lemon in hot water, dry it, grind the zest and squeeze the juice.

Take off three tablespoons of sugar and keep it for later. Mix butter with salt and the rest of the sugar until creamy. Add the eggs one after the other and continue stirring.

Mix ground hazelnuts, lemon zest, vanilla pulp, two tablespoons of apple cake spice, flour and baking soda (or cream of tartar) in a bowl.

Preheat your oven to 160℃ CircoTherm.

Mix mashed apples and two tablespoons lemon juice with the creamy butter mix. Add the dry nut mix and stir until the dough is even.

Line a tart tin with baking paper and pour in the dough. Smoothen the surface.

Remove apple core with a remover, peel the apples and cut them into 5-7mm thick rings. Cover apple rings with lemon juice immediately and place on the dough. Mix the rest of the sugar with the remaining apple cake spice and sprinkle on the apples.

Bake for 35-40 minutes on shelf position 2 until golden brown.

Remove from the oven, cool down for ten minutes and place the cake with the parchment paper on a cooling rack. Allow to cool down completely, garnish with icing sugar and serve with whipped cream.

Notes

Try your own home-made mashed apples. Peel four medium-sized apples, remove core and cut into thin slices. Simmer in a closed pot with 1 tablespoon lemon juice and 3 tablespoons water until soft. Blend the mash and measure 500 gr.