

German Apple Cake

Cake :

100g butter

100g sugar (preferably golden granulated)

200g sifted SR flour

1 large egg

Filling:

500g apples, peeled, cored and sliced

55g raisins or sultanas

1 tsp ground cinnamon

55g golden granulated sugar

- Preheat oven to 190 degrees C .Line or grease a springform cake tin
- Melt butter in a large pan over low heat.
- Remove from heat . Stir in sugar, flour, egg and a pinch of salt. Mix all together to make a stiff dough.
- Take two thirds of the dough and line the base of the tin with it, pressing down gently with your fingers to make it fit.
- Mix together prepared apple slices, raisins, cinnamon and sugar. Tip mixture into the tin, pressing down gently
- Tear the rest of the dough into biscuit sized pieces and gently press on top of apple mix to make a(very) rough latticework.
- Bake for one hour until golden brown and cooked through.
- Cover lightly with foil for the last 10 mins. Allow to cool for 20 mins. Serve warm or cold with cream or fromage frais.