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.