

Apple Streusel Cake

JOB

Serves 8-10



Streusel Topping:

- 65 g all-purpose flour
- 55 g light brown sugar
- $\frac{3}{4}$ tsp ground cinnamon
- $\frac{1}{8}$ tsp salt
- 40 gr cold unsalted butter, cut into small pieces
- 50 g toasted and coarsely chopped nuts

Cake Batter:

- 130 g all-purpose flour
- 1 tsp baking powder
- $\frac{1}{4}$ tsp salt
- 55 g unsalted butter, room temperature
- 100 g granulated white sugar
- 1 large egg, room temperature
- $\frac{1}{2}$ tsp vanilla extract
- 80 ml milk, room temperature
- 2 large firm textured apples, peeled, cored, and cut into thin slices

Apple Streusel Cake:

Preheat your oven to **180°C**. Butter and flour a 20-cm spring form pan.

Streusel Topping:

1. In a large bowl, mix together the **flour**, **sugar**, **ground cinnamon**, and **salt**.
2. Cut the **butter** into the flour with a pastry blender or fork until it resembles coarse crumbs.
3. Stir in the chopped **nuts**. Set aside while you make the cake batter.

Cake Batter:

1. In a separate bowl whisk together the **flour**, **baking powder**, and **salt**.
2. In the bowl of a stand mixer, fitted with the paddle attachment, beat the **butter** until creamy smooth.
3. Add the **sugar** and beat until light and fluffy.
4. Add the **egg** and **vanilla** and beat until incorporated.
5. Add the **flour mixture** (in three additions), alternately with the **milk** (in two additions), and beat just until combined. Spread the batter onto the bottom of the prepared pan, smoothing the top with the back of a spoon or an offset spatula.
6. Evenly arrange the **apple slices** on top of the cake batter and then sprinkle with the streusel topping.
7. Bake for about **45 - 50 minutes** or until a toothpick inserted in the center of the cake comes out clean. Remove from oven and place on a wire rack to cool slightly.
8. Serve warm or at room temperature with vanilla ice cream or softly whipped cream. Leftovers can be covered and stored for a few days.