

Szarlotka (Jewish Apple Cake)

Serves 10

- Small amount unsalted butter (for greasing pan)
- 10–15 g sugar (for coating pan)
- 1,000–1,050 g tart apples (peeled, cored, cut into 3–4 cm chunks) 8-10 medium apples
- 40 g unsalted butter, room temperature
- 400 g sugar (or 350 g for low-sugar version)
- 4 eggs, room temperature
- 2 tsp vanilla extract
- ½ tsp salt
- 250 g all-purpose flour
- ¾ tsp ground cinnamon
- 50 g sugar + ¾tsp cinnamon (for topping)
- Vanilla ice cream (optional)



Instructions

1. Line a 23 cm springform pan with parchment, **butter** the sides, and coat with **sugar**.
2. Preheat oven to **200°C**.
3. Prepare **apples** and fill the pan, mounded slightly.
4. Cream 40 g **butter** and 400 g **sugar** (or 350 g). Add **eggs** one at a time, then **beat 5 minutes**.
5. Add **vanilla** and **salt**. Add **flour** and mix gently until smooth.
6. Pour batter over apples and smooth to edges.
7. Mix 50 g **sugar** with ¾ tsp **cinnamon** and sprinkle on top.
8. Bake **15 minutes** at **200°C**, then reduce to 170°C and bake 50–60 minutes (Check around 48 min.).
At about 25–30 minutes, turn the pan 180°. If the top browns too fast, loosely tent with foil starting at 35-40 minutes.
9. Cool completely, run knife around edge, remove ring.
10. Serve at room temperature or chilled.

Notes

- Recommended apples in Japan:
 - Shinano Gold シナノゴールド:
A hybrid apple developed in Nagano. Tart-sweet, firm, excellent for baking.,
 - Kogyoku 紅玉 (こうぎょく) :
Classic Japanese tart baking apple. Best flavor for pies or cakes.,
 - Orin 王林 (おうりん) :
Fragrant, slightly softer, great when mixed with a firmer apple.,
 - Fuji ふじ:
Sweet, crisp, widely available. Not tart, but works well **mixed** with Kōgyoku or Shinano Gold.

- Low-sugar option: reduce sugar to 350 g in batter; keep topping at 50 g.
- Flavor add-ins (optional): 1/2 tsp nutmeg, zest of 1/2 lemon, 1 tsp almond extract, or 40 g raisins.
- Texture should be tall, apple-dense, and moist from apple juices.
- Store in fridge up to 5 days.

Nutrition (per 10 servings)

Kcal: 360 | Protein: 4 g | Fat: 7 g | Sat Fat: 3 g | Carbs: 76 g | Sugars: 55 g |
Fiber: 3 g | Sodium: 120 mg | Omega-3: 0 g