

Creamy Apple Cake

20-cm Springform pan

- Mix together
 - 2 eggs
 - 50g sugar
 - 1 tsp vanilla
 - 100 ml milk
 - Pinch salt
 - Zest from ½ lemon (about 1 tsp)
 - 50g melted butter (divided into 2 parts)
- Mix together
 - 80 g flour
 - 1 tsp baking powder
 - 4-5 apples, peeled but not cored
 - 150 g walnuts, roughly chopped
 - 6+ tsp honey
 - Cinnamon
 - Powdered sugar



Prep springform pan with parchment paper on sides and bottom. Butter thoroughly.

Directions:

1. Mix together:
 - 2 eggs
 - 50 g sugar
 - vanilla sugarBeat with a stand mixer (wire attachment) until color is pale yellow
2. Add **milk**, and **salt**
3. Mix in the **lemon zest**
4. Mix in **25 g melted butter**
5. Sift in **flour** and **baking powder** in portions. Mix after each (batter will be like heavy cream – pourable)
6. Slice **apples** with box grater (large slicer part)
7. Place apples in a bowl and toss with **juice from ½ lemon**.
8. Add apples to batter and thoroughly mix.
Divide the **batter**, **nuts** and **honey** into 3 parts for layering in pan, i.e., ⅓ batter, ⅓ nuts, some honey) (Honey (maybe, 2 T, like mayo on okonomiyaki)
9. Sprinkle **cinnamon** over the top layer.
10. Drizzle and spread remaining **25 g melted butter** over the top (mix in with cinnamon)
11. **Bake for 55-60** minutes at **180°C**. If top gets too dark cover loosely with foil.
12. Let cool then remove springform pan rim.
13. Sprinkle with more **cinnamon**.
14. Make sure it is completely cool, then dust with **powdered sugar** (optional)

https://www.youtube.com/watch?v=Sohb_eelmlc