

GERMAN APPLE CAKE

German cuisine includes a wide range of cakes and tarts, which are often made with fresh fruits, like strawberries, plums, cherries and apples, of course. Those in the know, who have access to Bramleys, choose them.

Preparation time: 20 minutes

Cooking time: 1 hour 30 minutes

Serves 12

175g/6oz unsalted butter

175g/6oz caster sugar

675g/1½ lb Bramley apples, cored and sliced

3 large eggs, beaten

200g/7oz plain flour

2 tsp baking powder

150g pot soured cream

Topping:

50g/2oz unsalted butter

50g/2oz soft brown sugar

1 tsp ground cinnamon

75g/3oz plain flour

50g/2oz toasted flaked almonds



This moist cake is brimming with apple fruitiness all topped off with a crisp almond crumble topping. It's more of a dessert than a teatime bake - serve it warm with cream.

1. Preheat the oven to 180 °C/Fan 160 °C/ 350 °F/Gas Mark 4. Lightly oil and line a 20cm spring form tin with baking parchment. Melt 25g of the butter and sugar together in a large frying pan. Add the Bramley apple slices and sauté for 3-4 minutes or until the apples are tender. Leave to cool
2. Make the crumble topping, melt the butter and stir in remaining ingredients
3. Cream the butter and sugar together until light and fluffy then gradually add the eggs, beating well between additions. Sift over the flour and baking powder then gently fold into the mixture with the soured cream
4. Spoon two thirds of the cake mixture over the base of the tin, scatter over a third of the crumble mixture and top with the remaining cake mixture. Finally, scatter over the Bramley apples and remaining crumble mixture. Bake for 1 hour 15 minutes. Cool in the tin for 10 minutes before transferring to a plate. Serve warm in wedges with more sour cream if desired