



SIEMENS

Tip

Please note, if using a smaller cake tin the baking time will need to be increased.

Apple cake with caramelised walnuts

Ingredients

Base

1 organic orange
300g walnuts
30g sugar

Sponge mixture

4 sour apples, approx. 800g
200g butter
200g sugar
4 eggs
40g orange marmalade
200g flour
1 level tsp baking powder

In addition

Greaseproof paper
Butter for the edge of the tin

Method

1. Wash the orange in hot water and dry it. Peel off a thin layer of the peel using a zester or a potato peeler and cut into wafer-thin strips. Do not peel the pith off as well.
2. Chop the walnuts roughly and toast them in a coated frying pan without oil. Toast the strips of orange briefly as well with them. Sprinkle the sugar on top and let the ingredients caramelise.
3. Line the base of the springform cake tin with greaseproof paper and grease the edge of the tin. Distribute the caramelised walnuts in it.
4. Wash, peel and core the apples, then cut them into cubes approx. 2cm in size.
5. Whisk the butter and sugar until light and fluffy. Stir the eggs in individually and add the orange marmalade. Mix the flour with the baking powder, sieve, and stir into the frothy mixture. Add the apples to the mixture, fold in and distribute the mixture over the walnuts.
6. Bake the cake as indicated.

For approx. 12 servings
Springform cake tin, diameter 28cm

Setting procedure:

Springform cake tin on the wire rack, level 2
Microwave combination
Top/bottom heating
180°C
90 watts
Baking time: 30-35 minutes

Alternative setting:

Springform cake tin on the wire rack, level 2
Top/bottom heating
180°C
Baking time: 50-55 minutes