



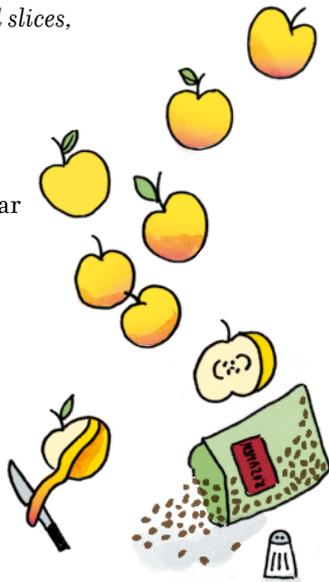
APPLE-BUTTER CAKE

with raisins

This is really a treat that makes it easy to make friends. Butter cake may sound heavy, but the apple wedges make it nice and fresh. Perfect for cutting many small slices, which makes it a perfect treat!

For the dough:

- 250 grams of dairy butter
- 250 grams of white caster sugar
- 320 grams of flour
- pinch of salt
- 50 grams of raisins
- 3 apples (Elstar, for example)
- 2 teaspoons of cinnamon
- 1 tablespoon of brown sugar



For the frosting:

- 50 ml of apple juice
- 25 grams of jam sugar special

Preheat the convection oven to 170 °C and line a ø 28 cm cake tin with a generous piece of baking paper, so that the paper also touches the edges.

Mix the butter with the sugar and then add the flour and salt. Knead it into a nice dough.

Push the dough evenly into the flan tin and spread the raisins over it.

Wash the apples and cut them into quarters. Remove the cores and cut the quarters into thinner wedges. Mix in the cinnamon and brown sugar. Place the wedges on the dough. Start at the outer edge and work like this, overlappingly, towards the center, so that you get a rose shape.

Bake the apple butter cake in the oven for about 40 minutes. When the edges are a nice light brown, it is ready.

Heat the juice with the jam sugar and cook it for 3 to 5 minutes. Pour it over the cake and let it cool down further. Serve the apple butter cake cold.

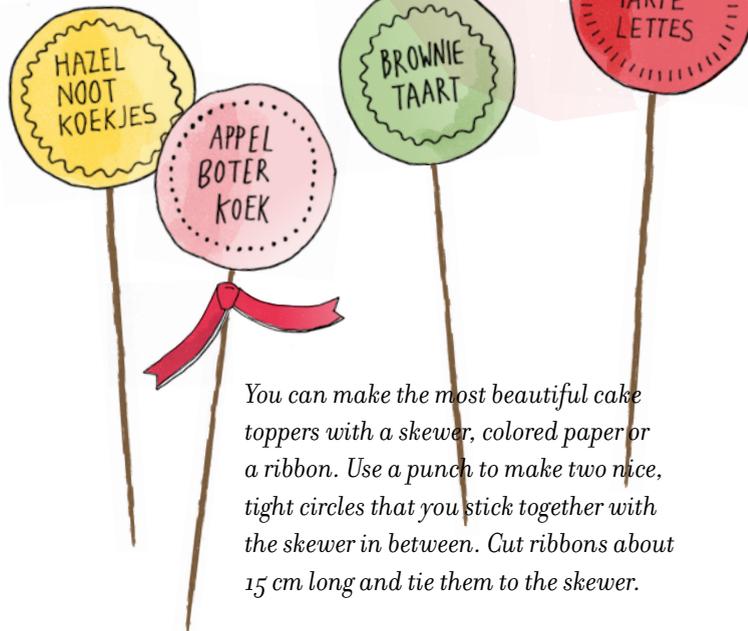


TIPS AND TRICKS

Aquafaba is nothing more than the cooking liquid from chickpeas. You can whip up this protein-rich substance just as lightly as egg white! Drain a can of chickpeas and collect the moisture. Work clean and grease-free, then you can be sure that whipping will succeed.



Presentation is everything. Try to make, spread and / or decorate your baked goods as neatly as possible. Present them on a nice platter. Something with fussy flowers or a golden edge always works well. I myself am also a fan of improper use; for example, an old pudding tin is perfect for presenting cookies.



You can make the most beautiful cake toppers with a skewer, colored paper or a ribbon. Use a punch to make two nice, tight circles that you stick together with the skewer in between. Cut ribbons about 15 cm long and tie them to the skewer.



You can make bases for tartlets super easy and fast with the help of a cupcake tin. Note: use it upside down!