**APFELKUCHEN**

(Bavarian Apple Cake)

One recipe per unit of 4-5

Apples, spices and nuts are traditionally used in German and Austrian Christmas baking.

This “cake” is relatively heavy, almost like a cross between cake and shortbread.

250 mL **sifted** flour

10 mL baking powder

1 mL salt

60 mL sugar

40 mL margarine (room temperature)

½ egg

40 mL milk

1 apple, peeled, cored and thinly sliced

**TOPPING:**

5 mL cinnamon

20 mL sugar

1. Preheat oven to 350ºF. Grease and flour an 8” round cake pan.
2. In a large mixing bowl, cream margarine with the back of a wooden spoon until light and fluffy. Beat in the egg until thoroughly combined.
3. In a separate medium mixing bowl, combine the sifted flour, baking powder, salt and 60 mL sugar. Add dry ingredients in to the egg/margarine mixture, stirring until the mixture is crumbly. Gradually mix in the milk until the mixture forms a dough that holds together when pressed in your hand.
4. Using your hands/fingers, press the dough in to the prepared cake pan. Be sure to smooth the top of the cake so that it is evenly thick.
5. Arrange apple slices, slightly overlapping, on top of the dough. Sprinkle with cinnamon/sugar mixture.
6. Bake for about 20 minutes or until apples are tender and edges of the cake are golden brown.
7. Serve while still warm.



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**Questions for Apfelkuchen Lab**

1. How do we measure half of an egg? (Please list the steps.)
2. Why should the margarine be at room temperature? (2 reasons)

a.

b.

1. Why is it important that the apples are thinly sliced?
2. It is possible to buy cinnamon sugar in the spice section of a grocery store, but it saves a lot of money if you make it yourself using a ratio of \_\_\_\_\_ (sugar) : \_\_\_\_\_ (cinnamon).
3. How will you prepare this cake pan for baking?

1.

2.

1. If the edges are slightly overcooked, what should you do before serving it to your guests?