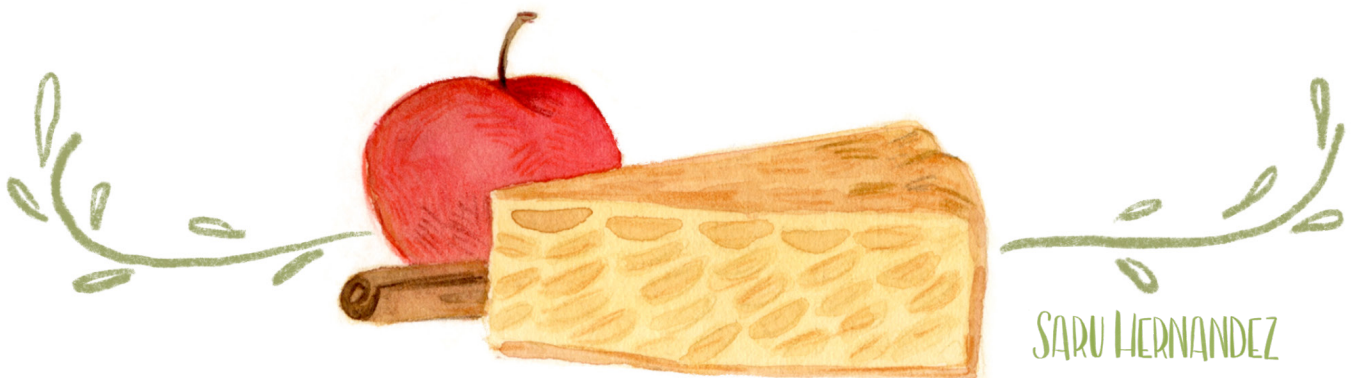




ingredients



method



SARU HERNANDEZ

Lola's Apple Cake



ingredients

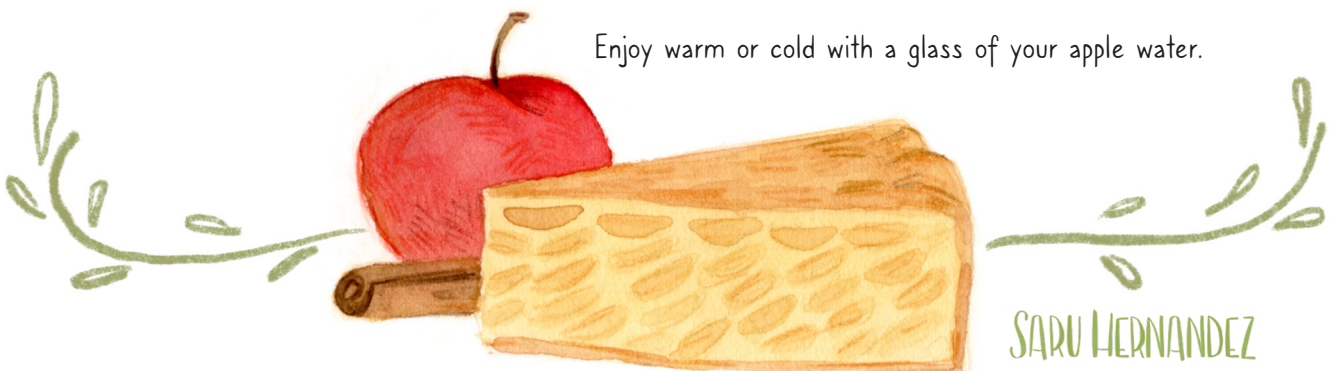
- 1.5 kg Apples
- 1 Cinnamon Stick
- 150 grams of sugar
- 300grams of flour
- 6 eggs
- Baking Powder
- 1 cup of melted butter or oil
- Ground Cinnamon
- Lemon Zest
- 1 natural yoghurt



method

- Peel the apples and cut into slices. Boil in a pan with 1 glass of water, 1 cinnamon stick, 1 spoonfull of sugar and some lemon peel until they get slightly soft. Drain the apples.
- In a large bowl, whip the egg whites until they start getting thick and shiny, as to make a meringue. Add the sugar, then the egg yolks and lemon zest.
- Add the rest of wet ingredients while mixing slowly.
- Lastly, add the flour and baking powder.
- Grease a medium baking tray and sprinkle with flour. Cover the bottom of the tin with a layer of boiled apples in a row, trying to not leave big gaps between them. Then, sprinkle with cinnamon.
- Add a layer of cake dough, sprinkle with cinnamon and repeat. It should be enough to make at least 3 rows of each.
- You can place a few apples on the top of the last layer of dough and bake at 180°C for about 50 minutes.

Enjoy warm or cold with a glass of your apple water.



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