
DUTCH APPLE CAKE

*350g self-rising flour
200g butter
175g sugar
3/4 stirred egg
a dash of salt
some vanilla sugar*

Blend these ingredients. Knead into one big dough ball.

„Beschuit“ (rusk)

Oil a spring-form tin and crumble ‘beschuit’ into it.

Spread 1/3 of the dough on the bottom of the form. Use 1/3 for the sides.

*4-5 cut apples
raisins
cinnamon
vanilla sugar
lemon juice*

Mix apples with some raisins, cinnamon, vanilla sugar and some lemon juice. Fill the apples into the form.

Make threads from the remaining dough and place them in a nice braiding pattern over the apples.

1/3 stirred egg

Brush the dough with the remaining egg.

Bake at 180°C for 75 minutes.