
CRUMBLE CAKE

Dough:

200g margarine
200g sugar
1 sachet vanilla sugar
1 egg
dash of salt

Blend these ingredients well.

500g flour
1 sachet baking powder

Mix the flour with the baking powder. Add the flour spoon by spoon to the other ingredients and blend everything well until you get a crumbly dough.

Filling:

750g apples*

Peel the apples, remove the cores and slice.

1 sachet vanilla sugar
sugar to taste
cinnamon to taste

Mix the apples with these ingredients.

Use half of the dough to cover the bottom and the rim of a spring-form tin. Spread the apples on the dough. Crumble the rest of the dough on the apples.

Bake at 175 - 200°C for about 45 - 55 minutes.

** alternative fillings:*

750g rhubarb + 140g sugar + cinnamon

750g cherries

750g plums + cinnamon

