

Magical apple cake (apple marmalade in the middle)



Preparation time 15 minutes
Baking time 30-45 minutes
Oven temperature 160 degrees Celsius (preheat before
you start making the cake)
21cm cake tin

Ingredients for the cake batter

unsalted butter 120g (room temperature)
Sugar 120g
2 eggs
100g plain flour
almond powder (flour) 50 g (you can replace it with plain flour)
baking powder 1/2 tsp
cinnamon 1 tbsp
cardamom 1 tsp
rosewater 2 tbsp
lemon/orange zest 2 tbsp
apple slices in quarters 1
chopped walnuts 50g

Ingredients for apple marmalade

3 apples coarsely grated
sugar 50 g
water 1/2 cup
cinnamon 1/2 tsp

To make the apple marmalade

Mix all the ingredients in a small pan and put it on low heat and put the lid on. Stir after 5 minutes and let cook and all the juice evaporated. Set aside to cool.

To make the cake batter

First, sift the flour, baking powder, cinnamon and almond flour well. Beat the butter and sugar with a mixer until it is completely creamy for about 10 minutes. Add the eggs one by one and beat well after each addition. Add the rose and lemon/orange zest, respectively, with a mixer. Add flour mix and mix well until well incorporated. cover the cake tin with a baking sheet or grease well.

Add 1/2 of the cake batter and soften the surface. Add the apple marmalade and spread it on the surface of the cake and then spread the chopped walnut. Cover the cake with the remaining batter and place the apple quarters on top of the cake neatly. You can sprinkle some cinnamon on top of the apples. Preheat the oven to 160 degrees Celsius and leave for 30-45 minutes. Finally, check the side with a toothpick. Enjoy the soft texture and the magnificent aroma