

Norwegian Apple Cake



Preparation Time	Bake Time	Servings	Oven Temperature
15	50	12-16	180
minutes	minutes	people	Celsius

When it's the beginning of fall in Norway and local apples is available in most supermarkets now. It's just perfect to make this for your friends, and invite them over for Norwegian delight. This is one of our favorite cakes in Norway. Super easy to make, and so good that you might make another one next week as well.

Ingredients:

Cake batter

- 200g butter
- 200g sugar
- 4 eggs (room tempered)
- 170g (sifted) white flour
- 1 tsp. baking powder
- A few drops of Vanilla

Apple mix

- 4 Apples
- 100g sugar
- 2 tbsp. cinnamon



Directions

1. In a mixer, mix butter and sugar until creamy
2. Add one egg, and fold it lightly in. Repeat with the other three eggs.
3. Sift flour and baking powder into the mixture.
4. Whip it roughly into a cake batter at medium speed until batter is smooth.
5. Peel and slice apples into 5mm thick "apple boats"
6. Mix the sugar and cinnamon in a separate bowl
7. Mix apples and the sugar mix.
8. Add batter into a 23cm cake form.
9. Circle the apple pieces on top of the cake.

Serve warm. With strawberries, vanilla ice cream or whipped cream.

I hope you enjoy this as much as I do!

