



Apple Cake

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.

Servings: 1 cake

Preparation time: 15 minutes

Baking time: 50 minutes

Total time: 65 minutes

Baking Temperature:

180o Celcius

355o Fahrenheit

Measurements

200g butter

200g sugar

4 eggs (room tempered)

170g white flour

1 tsp. baking powder

a few drops of vanilla

4 apples

100g sugar

2 tbsp cinnamon

Directions

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