

Elke's Apple Cake recipe (also works well with plums, rhubarb etc)

2 eggs

100g castor sugar

4 tblsp milk

2 tsp baking powder

200g plain flour

75 g margarine

5-6 apples

Preheat oven to 180 degrees.

Peel apples, quarter and cut quarters into thick slices. Grease a round cake tin.

Whisk eggs and sugar together, add margarine, flour and baking powder and milk one after the other and beat well.

Add the mixture into the cake tin, add apple pieces on top.

Mix 150 g butter, 300 g plain flour, 120 g castor sugar together – this will be quite crumbly and just hold together when pressed. (germans call this mixture “Streusel” 😊...). Don't overmix this or it will turn into a dough ball, which is not how you want here.

Add the Streusel on top of the cake, press down lightly.

50 min at 180 degrees, or until a skewer in the middle of the cake comes out clean-ish (since there are the apples).

I use Nuttalex sunflower margarine for the base, and varying mixtures of wholemeal and plain flour – ½ WM and ½ plain works well. Add a bit more milk if using only wholemeal flour. Replacing some of the flour with almond flour also works well (for example, 120g almond meal, 180 g plain flour, 150g butter, 120 g castor sugar for the crumbs on top gives a good mixture)

I hope it will work for you too !