



SIEMENS

Apple cake with caramelised walnuts

For approx. 12 servings

Springform cake tin, diameter 28cm

Ingredients

4 sour apples, approx. 800g

200g butter

200g sugar

4 eggs

40g orange marmalade

200g flour

1 level tsp baking powder

1 organic orange

300g walnuts

30g sugar

Greaseproof paper

Butter for the edge of the tin

Method

1. Wash the orange in hot water and dry it. Peel off a thin layer of the peel using a zester or a potato peeler and cut into wafer-thin strips. Do not peel the pith off as well.
2. Chop the walnuts roughly and toast them in a coated frying pan without oil. Toast the strips of orange briefly as well with them. Sprinkle the sugar on top and let the ingredients caramelise.
3. Line the base of the springform cake tin with greaseproof paper and grease the edge of the tin. Distribute the caramelised walnuts in it.
4. Wash, peel and core the apples, then cut them into cubes approx. 2cm in size.
5. Whisk the butter and sugar until light and fluffy. Stir the eggs in individually and add the orange marmalade. Mix the flour with the baking powder, sieve, and stir into the frothy mixture. Add the apples to the mixture, fold in and distribute the mixture over the walnuts.
6. Bake the cake as indicated.

Setting procedure:

Springform cake tin on the wire rack, level 2

Microwave combination

Top/bottom heating

180 °C

90 watts

Baking time: 30-35 minutes

Alternative setting:

Springform cake tin on the wire rack, level 2

Top/bottom heating

180 °C

Baking time: 50-55 minutes