

Apple Strudel Cake

A delicious mouth watering treat to celebrate the change of season or any other occasion.

I enjoy making this cake by hand. It's like playing in the sand box but if you don't want to get your hands dirty you can make the dough in a food processor. Just make sure you don't over mix the dough. Mix the dry ingredients first, add the butter and egg, and use the on/off control on the food processor to mix. Flatten by hand into two disks, cover and refrigerate for at least an hour or overnight.

Ingredients:

1 9-inch- tart form with a removable bottom

The dough:

1 3/4 cup (250g) flour
1/2 cup (125g) sugary
9 TBS (125g) cold butter
1 egg at room temperature
1tsp vanilla extract
1 TBS lemon zest
a pinch of salt

The filling:

1 1/2 to 2 pounds of apples
The juice of one lemon
3 TBS bread crumbs
3 TBS sugar
1 tsp cinnamon
1/2 cup (100g) of golden raisins
1/4 cup (50g) toasted slivered almonds

For the glaze:

1/2 cup powdered sugar
3 TBS lemon juice

Directions:

Preheat oven to 375° (200 degree celsius)

To make the dough by hand, put the flour on a work surface and make a bowl in the middle for the egg, sugar, vanilla, lemon zest, and salt. Cut the butter into 1/2-inch small pieces and place on top of the mound of flour. Think of a volcano with some butter on the ridge and a hole in the middle. Starting from the outside mix the ingredients into a ball. Use the palm of your hand to smear some of the butter. **DO NOT OVER MIX.** It is ok to have some pieces of butter left in the dough. Flatten the dough and make two disks, cover with plastic wrap and refrigerator for 1/2 hour or overnight.

In the meantime peel and core the apples and thinly slice them. Sprinkle lemon juice over the apples. To roll out the dough cut out four 14-inch square pieces of plastic wrap or parchment paper. Put the dough in the middle of the first piece and cover with the second piece and roll the

disk into a 9-inch circle about 1/8 inch thick. Roll from the center. If the dough starts to stick peel off the plastic wrap and put back on, continue to roll out the disk. Roll from both sides by flipping the dough over. This will prevent the dough from sticking to the wrap. Remove one sheet of wrap and invert into the tart pan. Then remove the other piece. Press the dough into pan, cutting off any dough overhang. Use the dough scraps to patch any cracks.

Mix the sugar and the cinnamon. Sprinkle the bottom of the dough with breadcrumbs, add the apples, the raisins, the almond and the sugar cinnamon mixture. Roll out the second disk of dough and cover the apple filling with it. Make a cross slit in the center of the cake and put the cake on a cookie sheet (this will catch possible drippings).

Bake in the middle of the oven for about 45 minutes, the cake should be lightly colored.

To make the glaze mix the powdered sugar and lemon juice to make a smooth glaze. Add some more powdered sugar if the glaze is too thin.

As soon as you take the cake out remove the outer ring of the tart form. Cool slightly and spread the glaze evenly over the cake.

Guten Appetit

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