

Slanted Springform pan Ø 32 cm



Item no. 661370



STÄDTER®

Vanilla-kissed apples

FOR A Ø 32 CM CAKE | WORKING TIME: APPROX. 45 MIN. | BAKING TIME: APPROX. 30-40 MIN.

Ingredients for the quark-oil dough: 400 g flour, 1 pkg baking powder, 100 g sugar, 1 pkg vanilla sugar, 200 g lowfat quark, 75 ml milk, 75 ml oil | **Ingredients for the glaze:** 300 g crème fraîche, 4 eggs, 1 pkg vanilla sugar, 2 pkg vanilla-sauce powder, 150 g sugar, 1 kg apples | **In addition:** apricot marmelade, "STÄDTER Sweet snow"

Making the quark-oil dough:

Mix all ingredients together into a smooth dough; roll out and use to line the greased pan, pulling up to form an edge. Cut the apples into thin slices, with peel, and arrange on top of the dough.

After baking, brush a little melted apricot marmelade over the cake while it is still hot, and let it cool. Sift "STÄDTER Sweet Snow" sugar over the top if desired.

Making the glaze:

Stir all ingredients together with a hand-held mixer until smooth, then spread over the apples and bake it at 180 °C top/bottom heat (160 °C fan) for approx. 30-40 minutes.

