

GERMAN APPLE CAKE (APFELKUCHEN)

Ingredients

Base:

½ cup butter, room temp
⅔ cup sugar
1 tsp vanilla extract
1 medium-sized egg
2 cups all-purpose flour
2 tsp baking powder
Pinch of salt

Apple Filling:

5 medium-sized apples
1 ½ tsp cinnamon

Crumble Topping:

½ cup butter, room temp
⅔ cup sugar
1 tsp vanilla extract
1 ¼ cups all-purpose flour

Directions

1. Preheat the oven to 350 degrees.
2. Grease and flour a 9.5-inch cake springform pan. You can also line the bottom with parchment paper.
3. Beat the butter, sugar, and vanilla extract with your hand mixer in a large bowl. Add the egg and beat again.
4. In a separate bowl, combine the flour, baking powder, and a pinch of salt. Add the mixture to the liquid ingredients in small increments while using your hand mixer (and later your hands) on a low setting to avoid the flour from making a mess. You'll have to stop using your mixer about halfway through since the dough will become quite sticky. Just use your hands for the last bit and make sure not to overmix! Stop once everything is well combined and there are no lumps.
5. Take the dough and roll it out with a rolling pin until it is slightly bigger than your springform pan (you'll need it for the edge/crust). Make sure to put some flour on the surface and on the rolling pin first to avoid unnecessary sticking. Alternatively, you can also flatten the dough with your hands, then place ... **(continued on next page)**

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Directions, cont.

- 5. (cont)** ... then place it directly in the springform pan and form it to the bottom of the pan and up the sides (for crust). Make sure the dough has an even thickness and also make sure you have an approximately 1.5 inches high edge along the removable ring part of the springform pan (this is the crust).
6. Peel the apples, remove the cores, and cut them into approximately $\frac{1}{4}$ - $\frac{1}{2}$ inch-sized cubes. Place the apple cubes into a bowl, add the cinnamon and mix well. Now evenly place the apple cubes over the cake base.
7. For the crumbles, mix butter, sugar, vanilla extract, and flour using your hands (not your mixer!). The dough should be quite crumbly but the flour should be fully mixed in with the other ingredients (there should not be a lot of white flour spots). This might take a couple of minutes. If your dough feels too soft/sticky, add slightly more flour until it reaches the desired consistency (this shouldn't happen though). Rip the dough into small pieces and place it on top of the apples.
8. Bake the cake for approximately 50 to 60 minutes. Since every oven is different, your baking time might vary slightly. Once the cake is done baking, remove it from the oven and let it cool in the springform pan. Remove the cake from the pan once it has cooled sufficiently.