

## CAKES

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### COVERED APPLE CAKE†

#### (GEDECKTER APFELKUCHEN)

##### **Cake:**

- 2 cups flour
- 2 scant teaspoons baking powder
- 1/3 cup sugar
- 1 teaspoon vanilla extract
- 1 egg
- 11 tablespoons butter or margarine (room temperature)
- 1 egg yolk

##### **Filling:**

- 2 lbs. apples (medium to small size)
- 1/2 cup sugar
- 1/4 cup lemon juice
- 3/4 cup water
- 1/4 cup raisins
- 1/4 cup cornstarch
- 3 tablespoons cold water

##### **Glaze (optional):**

- 1 cup powdered sugar
- 2-3 teaspoons milk
- 1 tablespoon butter or margarine (melted)

##### **Filling:**

Cut apples in quarters, core, peel and cut each quarter in half. Place in a saucepan, add sugar, lemon juice and 3/4 cup water. Bring to a boil and simmer 5 minutes. Drain apple slices reserving the juice. Add sufficient water to the juice to make 1 cup. Pour the juice in a saucepan and bring to a boil. Place the cornstarch in a small bowl and make a paste with the 3 tablespoons cold water. Add to the boiling juice and stir until thickened. Stir in the apple slices, raisins and set aside to cool.

##### **Cake:**

Place flour on a countertop and stir in the baking powder. Make a well, sprinkle sugar over it, drop in 1 egg, vanilla extract and cut the butter or margarine into slices over the top. Knead the ingredients into smooth dough. Take a little more than 1/2 the dough rolling it flat and use it to line the inside of a greased springform pan (10" X 3") making sure it covers up 1" on the side. Place the remaining dough in plastic wrap and refrigerate. With a fork prick the dough in the bottom of the pan and bake in a preheated oven at 400° for 15 minutes. Remove the pan from the oven and place it in a rack to cool. Once the cake and apple mixture are cold spread the apple mixture over the cake in the pan evenly and set aside. Take the remaining dough out of the refrigerator and roll it out flat on a floured countertop to fit over the apple mixture insuring it reaches the entire rim of the pan. Press down the edges all around the pan's rim. Stir the egg yolk until smooth and carefully brush over the entire top of the cake. Bake in a preheated oven at 400° for 25-30 minutes. Remove from the oven and set it on a rack to cool for 30 minutes. Carefully remove the rim.

**Glaze:** Stir all ingredients together until smooth and spread over the top of the cake.

Makes 1 cake

