

## CAKES

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### DELICATE APPLECAKE†

#### (FEINER APFELKUCHEN)

##### **Cake:**

- 1 3/4 cups flour
- 1/4 cup sugar
- 1 egg (large)
- 1 stick or 8 tablespoons butter or margarine (room temperature)

##### **Topping:**

- 1/4 cup raisins
- 1/2 teaspoon flour
- 6-7 tart apples (medium, same size)
- 1/2 cup almonds (slivered)
- 1/4 cup sugar
- 4 1/2 tablespoons butter or margarine

**Cake:** Place the 1 3/4 cups flour on a countertop and make a well in the middle. Sprinkle the sugar over the flour and drop the egg into the well. Cut the butter or margarine over the top. Knead everything quickly into a smooth dough. Wrap in plastic wrap and let it sit for 20 minutes. Roll out the dough on a floured surface. Line a greased springform pan (10" X 3") with the dough making sure it comes up the sides about 3/4". Set the pan aside.

**Topping:** Rub the 1/2 teaspoon flour over the raisins and set aside. Peel, core and quarter apples and cut slits into the quarters (do not cut all the way through). Sprinkle the raisins over the bottom of the dough and lay the apple quarters over it. Sprinkle the almonds over the apples and then the sugar. Melt the butter or margarine and drizzle over the top. Bake in a preheated oven at 400° for 35 to 45 minutes.

Makes 1 cake

