

CAKES

QUICK CAKE†

(BLITZKUCKEN)

- 3/4 cup flour
- 3/4 cup cornstarch
- 1 teaspoon baking powder
- 3 eggs (separated)
- 3 tablespoons warm water
- 3/4 cup sugar
- 1 teaspoon vanilla extract
- 1 1/2 tablespoons rum
- 4 medium or small apples
- dash of salt

Thoroughly grease a springform pan (10" X 3") and set aside. Cut apples in quarters, core, peel, cut each quarter in half and slice thinly into a bowl. Place plastic wrap over the apples and set aside. Stir flour, cornstarch and baking powder into a small bowl and set aside. Place egg whites in a bowl, add a dash of salt, beat until very stiff and put the bowl into the refrigerator. Put egg yolks in a bowl, add warm water, sugar, rum and vanilla extract and beat until creamy (about 4-5 minutes). Sift flour mixture over the top and stir into the egg yolk mixture. Fold in stiff egg whites, add apple pieces and make sure it is mixed well. Pour into the greased springform pan, smooth the top and bake in a preheated oven at 350° for 35-45 minutes. Remove the cake from the oven and place on a rack to cool. After 15 minutes move a knife around the edge of the cake and remove the rim of the springform pan. Dust with powdered sugar over the top and let the cake cool for 1 hour before serving.

Makes 1 cake

