

CAKES

SWABIAN APPLE CAKE†

(SCHWÄBISCHER APFELKUCHEN)

Dough:

- 2 1/3 cups flour
- 1/3 cup sugar
- 2 sticks or 16 tablespoons butter or margarine (room temperature)
- 1 teaspoon vanilla extract
- 1 egg yolk
- 1 tablespoon plain breadcrumbs

Filling:

- 6-7 small to medium size apples
- 2-3 tablespoons butter or margarine
- 1 1/2 oz. raisins
- 1 cup whipping cream
- 2 large eggs
- 2 egg yolks
- 1/3 cup sugar
- 1/4 cup cornstarch
- 1 teaspoon lemon juice

Glaze:

- 1 cup water
- 1/3 cup sugar
- 3 teaspoons cornstarch
- 1/2 teaspoon lemon juice

Dough:

Place the flour on a countertop, make a well, and sprinkle sugar over it. Cut the butter or margarine in slices over the sugar. Add vanilla extract and egg yolk. Knead together quickly into a smooth dough. Place in the refrigerator for 30-40 minutes. Roll out and line a greased springform pan (10" X 3") making sure dough comes up the sides 1 3/4 inches. Prick the dough on the

entire bottom of the pan with a fork. Sprinkle the breadcrumbs over the bottom and set aside.

Filling:

Peel, core and quarter the apples. Cut slits into the outside of the apple quarters making sure the slits do **NOT** go all the way through. Lay them on the dough slit side up. Melt butter in a small sauce pan and brush over the apples. Sprinkle the raisins on top. Beat the eggs, egg yolks, cornstarch, sugar, whipping cream and lemon juice together until well mixed. Pour evenly over the apples and place the cake in a preheated oven at 350°. Bake for 50-60 minutes. Take the cake out of the oven and place on a cooling rack. Cool for 1 1/2 to 2 hours.

Glaze:

Make a paste in a little bowl using the cornstarch and 2 tablespoons water from the cup. Place the remaining water and sugar in a small saucepan. Stir paste into the saucepan and bring to a boil, stirring constantly. Boil for 1 minute until it turns clear and thickens. Spoon over the top making sure all the apples are covered. Let the cake sit 1/2 hour. Take a knife and loosen the cake from the entire side of the pan and remove the rim from the springform pan. Place the cake in the refrigerator for 1-2 hours before serving.

Makes 1 cake

