



COOKING PASSION SINCE 1877

Apple Cream Torte



Serves: 12

INGREDIENTS

Batter:

2 **eggs**
125 g **butter**
100 g sugar
180 g flour
1½ teaspoons baking powder

Filling:

5-6 large, tart apples (Granny Smith)
80 g **butter**
2 **eggs**
30 g sugar
2 teaspoons lemon juice
1 packet vanilla **pudding mix**
300 ml **cream**
1 teaspoon sugar
1-2 packets **whipped-cream stabiliser**

Topping:

Mixed berries

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION

Preheat oven to 180°C Circotherm.

In a large bowl, combine eggs, butter and sugar and beat with a hand mixer until foamy. Add flour and baking powder and stir until you have a smooth batter. Butter a cake tin (26 to 28 cm diameter) and fill with the batter.

Bake the torte on shelf level 2 for about 20 minutes until golden brown.

In the meantime, peel the apples and grate coarsely. In a medium-sized saucepan, combine apples, butter, eggs and sugar and flavour to taste with lemon juice. Add a packet of vanilla pudding and bring to a boil while stirring constantly. Let cool and spread the mixture onto the cake.

Beat together cream, sugar and whipped-cream stabilizer. Distribute a fluffy layer on top of the apple mixture. If desired, sprinkle with coarsely grated dark or white chocolate. Garnish with a variety of berries.