



## Apple "streuselkuchen"

4 Large Apples (e.g. Braeburn; better still a good cooking apple)

### **Dough**

250 g Flour  
100 g Butter  
100 g Icing sugar  
1 Pinch of salt  
1 Egg (at room temperature)  
1 x 26 cm deep cake tin (spring form)

Sift together the icing sugar and flour, add butter and salt. Mix together, then add the egg. (or purchase good quality butter short crust at the supermarket)

### **Sponge**

150g Softened butter  
150g Sugar  
3 Eggs  
150g Flour

Butter the cake tin. Roll out the sweet dough to 3 mm thick. Line the tin with the sweet dough then spread thinly 2 dessert spoons of apricot jam over the pastry.

Whisk the butter and sugar until creamy, add the eggs one at a time and beat until light and smooth. Add the flour and beat until well mixed. Pour the sponge mixture into the pastry lined cake tin.

Peel, quarter and core the apples. Slice very thinly, add a little lemon juice to keep a nice white colour. Sprinkle the apples evenly over the sponge.

### **Streusel**

130 g Butter (melted)  
150 g Flour  
75 g Sugar  
1 Pinch Baking Powder  
1 Pinch Cinnamon  
1 Cup shredded coconut

Add all the dry ingredients to the melted butter and mix slowly until combined. It should have a slightly crumbly texture. Lightly spread over the top of the apples.

Bake in a preheated oven at 160°C for 50 minutes. Serve warm with ice-cream and whipped cream. Enjoy! Heidi Gibb

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