

Norwegian Apple Cake



Serving: 6-8 portions

Preparation time: 30 min

Completed in 1,5 hours

Ingredients

- 5 large apples
- 4 eggs
- 250 grams brown sugar
- 100 grams white sugar
- 0.5 tsp vanilla extract
- 270 g wheat flour
- 1.5 tsp cinnamon
- 1 tsp cardamom
- 1 tsp baking powder
- 170 grams butter
- 1.5 dl double cream

TIP

Add 40 grams of raisins soaked in Rum to the cake mix for a more "grown up" flavour. You can also change 100 grams of flour and replace it with almond flour. A slice of the cake with a Chantilly cream and a mint leave will make a great dessert at any dinner party.

Instructions

- Preheat oven to 180°C.
- Peel apples and cut them into medium-sized pieces. If necessary, save an apple for the pattern on top
- Beat eggs, brown sugar, white sugar and vanilla extract
- When you've finished whipping the eggs, sift the dry ingredients into the egg mixture. Gently turn into the cake batter with a spatula.
- Melt the butter and remove the pan from the heat before pouring in the whipped cream. Pour the butter and cream mixture into the cake batter. Mix well.
- When the cake batter is done mixing, pour the apples into a colander or sieve and let the water drain well. Then turn the apple pieces into the cake batter.
- Line the round cake pan with parchment paper and grease the pan with oil or butter. Pour the cake batter into the pan
- Place the last apple wedges in a nice pattern on top. Sprinkle with a little cinnamon, almond flakes and pearl sugar.
- **Bake in the middle of the oven at 180 degrees for about 1 hour.** Stick a grill stick in the center of the cake. If it comes out dry without any small crumbs or lumps on it, it's done.