



BOSCH
Invented for life



Apple Cinnamon Cake

Overview

Difficulty: Medium

Servings: 1-2

Preparation Time: 20 mins

Cooking Time: 30 mins

Ingredients

For the cake:

- 1¼ cup of sugar
- 100g of butter
- 1 teaspoon of vanilla extract
- 250g of low fat cream cheese
- 2 eggs
- 1½ cup of cake flour
- 1½ tablespoons baking powder
- ¼ teaspoon of salt
- 100g of walnuts
- 2 tablespoons of ground cinnamon
- 2 apples, peeled and chopped

For the custard cream:

- 250ml of milk
- 1/3 of a lemon zest, grated
- 3 egg yolks
- 40g of castor sugar
- ½ tablespoons of cake flour
- ½ tablespoons of corn starch
- 100ml of whipping cream
- 10g of icing sugar
- A small quantity of Kirsch

Methods

1. Preparing the cake:

- Pre-heat oven to 175°C.
- Beat 1 cup of sugar, butter, vanilla & cream cheese at medium speed in the Bosch kitchen machine for about 4 minutes.
- Add eggs one at a time.
- Combine flour, baking powder and salt. Sift them.
- Add the flour mixture to the cream mixture and beat at low speed until blended.
- Combine ¼ cup of sugar with cinnamon. Mix 2 tablespoons of cinnamon mixture and apple in a bowl and stir the apple mixture into batter.
- Pour batter into pan lined with parchment paper. Place walnuts on batter and sprinkle remaining cinnamon mixture on top.
- Bake at 175° for 1 hour. Cover with aluminium foil after 20 minutes to prevent over-browning. Cool cake on rack.