

German Apple Cake

Ingredients (US cup measurements converted to metric)

2 cups (450g) caster sugar
227 g of unsalted butter, cubed and softened
3 eggs
3 cups (420g) sifted all-purpose flour.
1 ½ tsp of salt
1/2 tsp of baking soda
2 tsp cinnamon
1/4 tsp ground nutmeg
2 tsp vanilla extract
1 (120g) cup chopped walnuts
3 cups sliced apples
1 cup sultanas
Zest and juice of one medium lemon
(Optional) ¼ cup of milk.

Method

1. Preheat oven to 175°C (not fan forced). Butter and flour one 25 cm/10 in ring/bundt pan.
2. Cream together butter and sugar in a bowl. Add eggs one at a time, beating well after each addition. Incorporate the vanilla, lemon zest and juice.
3. Sift together dry ingredients into the bowl and mix well. Stir in the walnuts, sultanas and apples. (If you feel the batter is too dry or you have difficulty incorporating the solids, add the milk.) Mix well and pour into prepared pan.
4. Bake at 175°C for approx 1 ½ hours or until toothpick inserted into the centre comes out clean.

Notes: It may be closer to 2 hours in cooking time, I just put it at 90 minutes to be on the safe side. You could also put the oven at 160°C fan force to speed up the process.