

Apple or Crumble or Plum Cake

etwa / about 16 pieces



gelingt leicht



bis 60 Min.
ohne Stand-, Back- und Kühlzeit

**For the baking sheet 38x28 cm (15x11 inch)
or swiss roll tin:**

etwas Fett / some grease

Mixture:

50 g Margarine oder Butter / (2 oz) melted and cooled margarine or butter
200 ml Milch / (7 fl oz) lukewarm milk
375 g Weizenmehl / (13 oz) plain flour
1 Pck. Dr. Oetker Trockenbackhefe / 1 sachet Easyblend dry yeast
50 g Zucker / (2 oz) sugar
1 Pck. Dr. Oetker Vanillin-Zucker / 2 tsp vanilla sugar
1 Pr. Salz / 1 pinch salt
1 Ei (Größe M) / 1 egg

Apple cake topping:

1 1/2 kg Äpfel / (3 lb 5 oz) apples
20 g gehobelte Mandeln / (3/4 oz) blanched, slivered almonds
20 g Rosinen / 20 g (3/4 oz) raisins

Apricot glaze:

3 EL Aprikosenkonfitüre / tbsp apricot jam
1 EL Wasser / tbsp water

1. Preparation: Melt the margarine or butter and allow to cool. Heat the milk gently until lukewarm. Grease the baking sheet. Preheat the oven.

Conventional oven: 200-220°C/400-425°F

Fan-assisted oven: about 180°C/350°F

2. Mixture: Mix the flour and dry yeast in a mixing bowl, add the sugar, vanilla sugar, salt, egg, milk and margarine or butter. Use the dough hook of a hand mixer to work the mixture into a dough, first at slow speed and then full speed for about 5 minutes. Cover the dough and keep it in a warm place until it has visibly increased in size. Lightly dust it with flour, remove it from the bowl and briefly knead it again on the work surface. Roll out the dough to fit a greased 38x28 cm (15x11 inch) baking sheet or swiss roll tin. Place folded strip of aluminium foil in front of the dough if one side of the baking sheet is flat.

3. Apple topping: Peel, quarter and thickly slice the apples. Spread them evenly over the dough and scatter the almond and raisins on top. Leave the dough to rise again in a warm place until it has visibly increased size.

Baking time: 20-30 minutes

4. Apricot glaze: Mix apricot jam and water in a pan and bring to the boil, stirring continuously. Brush over the apple cake immediately after baking.

OR:

Crumble

300	g	(10	1/2	oz)	plain	flour
150	g	(5	1/2	oz)	sugar	

topping:

2 tsp vanilla sugar
150-200 g (5 ½ - 7 oz) margarine or butter

3. Crumble topping: Mix the flour with the sugar and vanilla sugar in a mixing bowl. Add the margarine or butter and use the dough hook of a hand mixer to process the ingredients until they have the consistency of coarse breadcrumbs. Sprinkle the topping evenly over the dough. Leave the dough to rise again in a warm place until it has visibly increased in size.

oven-setting: see above

Baking time: 15-20 minutes

OR:

Plum

2 ½ kg (5 lb 8 oz) ripe plums

cake:

Besides:

granulated sugar

3. Plum cake: Wash the plums and drain thoroughly. Wipe each plum with a cloth, remove the stones and arrange them on the dough with the cut sides upwards, so that they overleap. Leave the dough to rise again in a warm place until it has visibly increased in size.

oven-settings: see above

Baking time: 20-30 minutes

4. Allow the cake to cool slightly, then sprinkle with sugar.

Pro Portion / Stück: E: 4 g, F: 5 g, Kh: 35 g, kJ: 839, kcal: 201