

ZELDA'S APPLE CRUMBLE CAKE



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This is a rather long process but really very delicious: It is almost an apple crumble with a type of cheesecake?

Cake:

310 ml cake flour
180 ml brown sugar
5 ml baking powder
2,5 ml cinnamon
100 g cold butter, coarsely grated
4 medium apples, peeled and thinly sliced
3 eggs
230 g plain creamed smooth cottage cheese
250 g cultured cream
125 ml tightly packed brown sugar
5 ml vanilla essence
Pinch of salt

Crumble:

250 ml cake flour
160 ml brown sugar
2,5 ml cinnamon
Pinch salt
60 ml melted butter

Cake:

Combine flour, sugar, baking powder and cinnamon. Rub butter into the flour, Grease a 20 cm spring foam pan. Spoon two thirds of the mixture into the pan. Shake the pan to spread the mixture out evenly. Do not press down. Arrange the apples on top and cover with the remaining flour mixture. Do not press down. Bake in pre heated oven at 180° C for 20 minutes. Meanwhile beat eggs, cottage cheese, cream, brown sugar, vanilla and salt together. Pour over baked apple mixture and bake for further 20 minutes.

Crumble:

Mix flour, brown sugar, cinnamon, salt and melted butter for the crumble together. Mix to form big crumbs. Scatter over cake, piling it slightly higher in the middle. Bake for further 20 minutes. Leave to cool. Run a knife along the edge to loosen. Turn out carefully.

Recipe posted by Zelda Ellis

Photo: Zelda Ellis