

WINDBAG CAKE WITH NUT, BISCUIT AND BAKED APPLE TOPPING



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Sponge cake with nuts:

125 g sugar

75 g sieved flour

75 g ground nuts of your choice

6 tablespoons cold water

4 eggs

1 teaspoon baking powder

1 teaspoon gingerbread spice

Separate eggs, make egg whites. Beat the egg yolks with sugar and water for a few minutes until frothy. Carefully fold in the egg whites. Mix the flour, nuts, spices and baking powder and carefully fold in.

Bake in preheated oven at 175 – 180 degrees for about 20min. Let the dough cool, place the cake ring around the biscuit.

Filling:

1 pack of frozen mini frozen bags (I had 20 pieces) spread on the bottom.

Beat 2 cups of cream until stiff, if necessary with cream stabilizer – set aside.

Mix 2 cups sour cream with 8 teaspoon jam sugar and 3 tbsp rum and fold in the cream.

Then distribute the mass over the windbags, look that the mass is well in the gaps. Make the cake cold.

Topping:

Slice 2 teaspoon raisins a little and place in amaretto.

Fry approximately 50 g of chopped hazelnuts in a pan until dry.

Chop 2-4 apples (depending on size) into small cubes, mix well 250 ml apple juice with 1 teaspoon of mix spice in a saucepan and boil with the apples – I take 1 tsp of custard powder and I have 2 more Tl of the gelling sugar add to the mix so everything is set well. Add raisins and nuts to taste, stir. Allow the boiled mass to cool, stir all the time and add to the cream.

It's best to make the cake one day before you need it and let the cream cool overnight. The topping I do it the next day.

Garnish to taste, good succeed!

Recipe and photo: Sabine Kurasch