

Fresh from the Ronnybrook Kitchen



GERMAN APPLE CAKE

It's apple time and here's a wonderful autumn treat. This recipe goes well with fresh apples or your favorite stone fruit when in season. Happy Fall baking!

INGREDIENTS

1 ½ cups All Purpose Flour
2 level teaspoons Baking Powder
1 ½ teaspoons coarse Salt
½ teaspoon of Lemon Zest
12 tablespoons (room temperature)
of Ronnybrook Unsalted Butter
1 ½ cups Light Brown Sugar
3 Eggs lightly beaten
1 ½ teaspoons Amaretto DiSaronno
or Vanilla Extract

DIRECTIONS

1. Preheat the oven to 375 degrees. Butter a 10" round springform pan.
2. In a small bowl, whisk together the flour, baking powder, coarse salt and lemon zest. In a medium bowl cream together butter and light brown sugar. Slowly beat in the eggs, one at a time. Add the extract or Amaretto. Slowly add the flour mixture until combined. Spread the cake batter into the springform pan.
3. For the topping, combine the sliced apples with the lemon juice in a bowl. Blend cinnamon and sugar together and toss with the apple slices. Arrange the apple slices in a circle on top of the batter, pressing in the slices slightly.
4. In an ungreased pan, gently toast the sliced almonds until they're browned. Toss the almonds on the cake.
5. Bake for 45 minutes until a cake tester comes out clean. Cool in the pan on a wire rack for 10 minutes. Serve with Ronnybrook whipped cream and Ronnybrook Vanilla ice cream.



TOPPING

4 apples such as Granny Smith, Gala, Jazz, Golden Delicious
Peeled, cored and sliced in wedges
½ Lemon juiced
2 teaspoons ground Cinnamon
1/3 cup Sugar
½ cup unsalted dry toasted sliced Almonds

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