



Caramel-Apple-Crumble-Cake

Description

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Caramel-Apple-Crumble-Cake

Vegan

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Ingredients

350g Flour
350g Sugar
290g Butter (vegan)
1 pk Vanilla sugar
1 Tsp Baking powder
1 Lemon
60g Hazelnut/almond (chopped)
1kg Apples

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Prepare

- ? Slowly melt 200g sugar and stir occasionally
- ? Take off the stove and stir in 90g butter
- ? Back on the stove, stir in 120ml cream
- ? Bring to a simmer over medium-high heat, stirring constantly
- ? Let cool down and fill caramel sauce in a glass
- ? Wash the lemon and grate
- ? Peel 1kg of apples, cut into thin slices and sprinkle with lemon juice
- ? Mix with 50g sugar and zest

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Cook

? Melt 200g butter and let it cool

? Mix 350g flour, 1 tsp baking powder, 100g sugar and 1pk vanilla sugar

? Knead the butter with the flour mix into crumbles

? Preheat the oven (180°C)

? Grease a springform pan (26cm)

? Press in 2/3 of the crumble as a base

? Mix the chopped nuts with the remaining crumbles

? Spread the apple on the base and sprinkle with the nut-crumbles

? Bake 180° with convection for 40-50 min

? Let cool down and top with the caramel sauce (use as much as you like caramel)

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Caramel-Apple-Crumble-Cake (vegan)

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Category

1. Food
2. sweets

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Juli 2022

Author

admin