



OVO

CRUNCHY CREAM APPLE CAKE WITH STREUSEL TOPPING



PREPARING OVO CRUNCHY CREAM APPLE CAKE WITH STREUSEL TOPPING

INGREDIENTS

Batter

- 270 g butter,
room temperature
- 220 g icing sugar
- 5 eggs
- 300 g flour
- 1 tsp baking powder
- 1 tsp salt
- 5 tbsp Ovomaltine
Crunchy Cream,
to spread on the cake

For the apple layer

- 700 g apples
- Juice of one lemon

For the streusel topping

- 100 g rolled oats
- 75 g flour
- 30 g sugar
- 70 g Ovomaltine powder
- Pinch of salt
- 50 g butter, softened and
cut into small pieces
- 100 g Ovomaltine
Crunchy Cream

Batter

Preheat the oven to 180 °C. Line a baking tray with baking paper.

For the batter, cream the butter and icing sugar together. Add the eggs one by one, and fold them in. Mix the flour with the salt and baking powder and fold in to create a smooth batter.

Pour the batter evenly into the tray. Melt the Ovomaltine Crunchy Cream in a bain marie and distribute it evenly on top of the batter.

Apple layer

Wash, peel and quarter the apples, then cut them into thin slices. Mix them with lemon juice and top the batter with them.

Streusel topping

For the streusel topping, melt the Ovomaltine Crunchy Cream in a bain marie. Mix together the oats, flour, sugar, Ovomaltine powder and salt in a bowl. Add the softened butter and the Ovomaltine Crunchy Cream, and rub in until the mixture looks like breadcrumbs. If the mixture is too wet, add some more flour. Then scatter the streusel topping on top of the apples.

Bake the apple cake in the preheated oven at 180 °C, no fan, for 40 minutes.

When cooked, let the cake cool, dust with icing sugar, and serve.

Tip: for a traditional crunchy apple cake without the streusel topping, simply omit the streusel topping and prepare the cake according to the recipe.