

Apple Cake



INGREDIENTS:

- 4 eggs
- Baking powder
- 4 apples
- 14 spoons flour (soup spoons)
- 14 spoons sugar
- 10 spoons milk
- 10 spoons oil (neutral flavour)
- Orange jam (for covering)

PREPARATION:

1. Pre-heat oven at 180 °C
2. Peel and cut the apples into quarters
3. Mix the flour with sugar, baking powder, milk, oil and yolks of eggs.
4. Whip the white of the eggs until they become firm (meringue consistency)
5. Mix gently the whipped whites with the other preparation.
6. Pour into a tart pan.
7. Put quarters of apples on top.
8. Bake for about 40-50 minutes. Check with a toothpick if dough is cooked. The toothpick must come out clean.
9. Put 4 spoons of orange jam in a sauce pan and heat it until it becomes liquid.
10. With a baking brush, brush the jam over the warm apple cake.
11. Serve with either whipped cream or vanilla ice on the side!

