



## Yummy Apple Cake

### **ingredients (for one baking sheet 60 x 40 cm)** **amount**

#### **curd dough:**

Westfalia Quarkteig	1000 g
water	300 g
whole egg	200 g

#### **custard cream:**

Westfalia Kalkkrem Super	400 g
water	1000 g
whole egg	100 g
curd cheese	250 g

apple slices	2000 g
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<u>crumbles</u>	<u>600 g</u>
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total amount	5850 g
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#### **method:**

Knead the ingredients for the curd dough in a kneading machine, 4 minutes by slow and 2 minutes by fast.

After a short resting time, roll the dough on a greased baking sheet 60 x 40cm.

Roll the dough with a rolling docker.

Whisk the ingredients for the custard cream to a smooth mixture and spread these on the curd dough.

Cover the cake with the apple slices and spread with crumbles on top and finish with a little cinnamon-sugar, ready to bake.

baking temperature: approx. 210°C

baking time: approx. 45 minutes