

Apples in dough

Ingredients :

For a cake:

400 g wheat flour cake (type 450)

2 boxes of homogenized cheese
- vanilla flavour (2x175 g)

250 g margarine

2 teaspoon of baking powder

1 packaging of vanilla sugar (16 g)

6 apples

Cinnamon

Sugar cane



For a icing – sugar:

4 table spoon boiled water

powder sugar

Steps:

1. Put to the bowl: flour, baking powder, vanilla sugar, margarine and homogenized cheese. Mixed all by mixer. Next the dough knead fast by hands. Divide it for two parts and wrap it singly in foil with food. Put them to the freezer for 30 minutes.
2. Wash the apple. Peel it, cut into halves and get rid of seed nests.
3. Take of freezer one part of dough. Take pastry board, sprinkle it profusely by flour and roll out the dough for a crumpet (about 30 – 33 cm). Cover plate from the oven with baking paper. Put the dough on it.
4. Put 12 halves of apple on the dough in intervals. Sprinkle it by cinnamon and sugar cane (if you like but not necessary).
5. Take of freezer second part of dough and roll it out for a crumpet (little greater from the first one) and cover the apples this second part of dough.
6. Heated the oven to the 180°C and put in it the cake. Bake the cake about 30 min until the top will be nice browned. Then cool down the cake.

7. When the cake will be cool sprinkle it with powder sugar or pour with frosting. To do the frosting take 4 table spoon of water. Then sprinkle powder sugar to in it. Mixed all the time until it will be white, glassy and pouring.

The recipe is derived from Magia Kuchni webpage

<http://magiakuchni.eu>