

## Cake with apple and coconut

### Ingredients

#### For dough layer:

220 g wheat flour cake (type 450)

3 yolk

125 g margarine

70 g sugar

0,5 teaspoon of baking powder

#### For apples layer:

1,3 kg apples

500 ml apple juice

100 g sugar

2 vanilla puddings (2x40 g)

1 lemon

1 vanilla sugar (16 g)

#### For coconut layer:

250 g butter or margarine

250 g coconut shrimps

150 g sugar

1 vanilla sugar (16 g)

4 eggs



**Steps:**

1. Put to the bowl all ingredients and mixed them by knife or by mixer. Next the dough knead fast by hands and wrap it in food wrap. Put it to the freezer for 30 minutes.
2. Cover rectangular baking plate (24 x 38 cm) with baking paper .
3. Take off freezer the dough and grate it on a grater with big eyelets to the bottom of baking plate. Knead it with hands until rise compact cake.
4. Heated the oven to the 180°C (using the top and down heater) and put in the cake. Bake it about 15 min.

**When the cake are baking we can prepare apples mass.**

5. Wash, peel, and cut for pieces all apples. Give them to the pot and pour to it 400 ml apple juice. Cook it until apples will be soften. Mixed from time to time. Next add to the pot wipe off lemon skin, juice of one lemon, sugar, vanilla sugar and mixed all.
6. Mixed 100 ml apple juice with vanilla puddings and pour it to the pot with cooking apples. Boil everyhing and cook for few minutes.
7. After 15 min take off the cake form oven and pour on heat cake our apple mass. Make the mass evenly all over the plate. Put down the baking plate for a minute.

**Now we prepare the coconut mass.**

8. Put to the pot butter (or margarine), wait untill it will dissolve. Next add sugar, vanilla sugar and wait until everything will connect. Next add coconut shrimps and mixed all very well. Take off the pot from the gas and leave the pot untill the mass will cool down. Then put the mass into the bowl and add all eggs (one by one), mixed the mass by mixer all the time.
9. Pour the coconut mass on the top of apple mass (it is still warm) and make the mass evenly all over the plate.
10. Put tke baking plate to the oven (heated to the 180°C , using the top and down heater) and bake it untill the top will be nice Brownem, about 25 min. Take off cake from the oven , cool it down and....

Bon appetit!

The recipe is derived from **Magia Kuchni** webpage

<http://magiakuchni.eu>