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Apple Cake



INGREDIENTS

- Cake Crust
- 2 cups pastry flour
- 1/3 cup granulated sugar
- Pinch salt
- 1 stick butter, cut into small pieces
(you may need an extra half stick of butter)
- 1 egg
- Apples
- 3-4 Jonathan or Pink Lady apples, peeled, cored and sliced into thin wedges
- Filling
- 2 eggs, separated
- 16 ounces Quark (available at Whole Foods)
- 2 (4-ounce each) vanilla pudding packets, -the cook and serve variety, not instant
- 1 cup granulated sugar
- 1/4 cup milk

DIRECTIONS

Cake Crust

Place flour in a large bowl with sugar and salt. Cut butter into flour using a pastry cutter or finger tips until crumbly. Make a well in the center of the flour mixture and place egg. Mix egg into dough with fork or hands until it forms a dough and then roll into a ball. Cover it and refrigerate for about 30 minutes.

Grease a spring form pan, and pat the dough out on the bottom and sides of pan to form a thin crust.

Arrange apple wedges over crust and set aside until filling is ready.

Filling

Separate egg yolks and egg whites and place into two different bowls. Using electric beaters, beat egg whites until stiff peaks form. Set aside. Next, beat egg yolks with sugar and add quark, pudding mix, sugar and milk. Stir well. Carefully fold in egg whites. Pour batter over apples.

Bake at 350 degrees for 50-60 minutes, or until filling is set and cake edges are just beginning to brown. Cover cake with foil and continue to bake if the filling is not quite done, once the top is browned. Serve warm, chilled or at room temperature with a dollop of whipped cream on each slice.

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