

## Albarracin style - Apple Cake



Difficulty: This is a piece of cake!

E.T.A.: 1 to 1.5 hour

Version: 0.1 Early draft for BETA testers (need to make better pictures)

### Ingredients

- 0,4 mock of egg (3 eggs, no shell)
- 1,5 mock of flower
- 1,5 FULL-teaspoons of baking powder
- 0,7 mock of sugar
- 0,5 mock of oil (sunflower)
- 0,2 mock of milk (or yogurt)
- pinch of salt
- 3 fists of raisins (preferably white ones)

oh, and I almost forgot:

Apples, lots and lots of apples.



### Stage 1: Part 1 of 3 (put all in bowl and mix)

1. mix flower with baking powder
2. Take bowl, throw in eggs, milk, oil, salt
3. Silt the flower into the bowl
4. optional: rasp in some orange/lemon peel
5. MIX it all!





### Stage 1: Part 2 of 3 (prepare the mold)

6. Butter the mold (can also use oil)
7. disperse flower evenly on butter

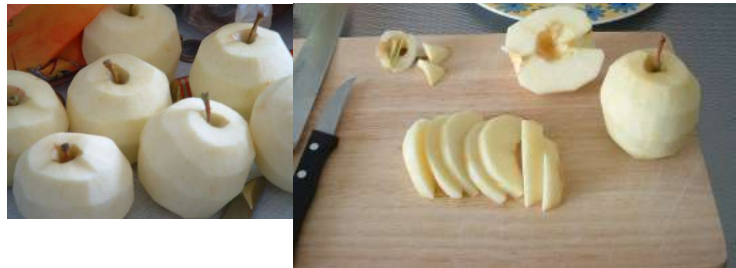
*note: do not butter the upper part (butter will burn)*



### Stage 1: Part 3 of 3 (Apples meet knife)

8. wash, pare and cut apples

*note: apples oxidate over time*



### Stage 2: Bring it all together

9. pour dough into mold. Use <flessenlikker> to get all the dough.
10. Sprinkle 3 fists full of raisins/nuts on top.
11. Optional: Vanilla, cinnamon, ingredient-X.
12. Gently push half-apples into dough.
13. Push even more apples into dough.



*note: try keeping a pattern while ornamenting with the apples.  
Need space? Use a diagonal pattern.  
Do not push apples totally to the bottom.*

### Stage 3: Baking time!

14. Bake in medium/low oven setting. Time approx: 25-45 minutes.
15. Use match to pounce cake in the middle, if dough sticks to the match, then its not ready. If it gets burned on the outside, the fire was too high, or you forgot the cake.
- 16.???? *note: keep temperature constant, if you open the oven, briefly put it on max to compensate.*
17. Profit!