

Apple Cake with Crumbl Topping

25–30 Min

Ingredients

= Kotányi Produkte

1.5 kg	Apples
500 g	Butter
500 g	Powdered sugar
500 g	Eggs (8-10 eggs, depending on size)
500 g	Flour
	Baking Powder with Spices - warm and citrusy

For the crumble topping:

120 g	Granulated sugar
200 g	Flour
	Butter (cold)
1 pinch	Bourbon Vanilla Sugar
1 pinch	Cinnamon, Ground

Preparation

1. For 2 standard baking trays.
   Peel and core the apples, then cut them into small cubes. Preheat the oven to 170°C.
2. Cream the butter and powdered sugar until light and fluffy. Slowly stir in the eggs one at a time. The eggs should be at room temperature. Stir in the flour.
3. Line a baking pan with parchment paper and spread the batter evenly. Scatter the apple cubes over the batter.
4. For the crumble topping, cut the butter into small cubes, add the remaining ingredients, and mix everything together to form crumbs.
5. Bake for about 25–30 minutes. Also suitable for baking in an air fryer. Baking time may vary depending on your air fryer model. Simply do the toothpick test by inserting it into a cake - if it comes out clean, the cake is done.