

Spiced Ring Cake with Nuts

80–100 Min

Preparation

1. Use runny butter to grease a ring cake mold and dust with flour or ground almonds. Use a brush to grease the mold for the best results.
2. Preheat the oven to 170°C (338°F) using the fan setting.
3. Cream the eggs with the sugar in a food processor. Cut along the length of the bourbon vanilla pod and scrape out the pulp. Slowly pour the oil into the egg and sugar mixture and add the pulp from the vanilla pod.
4. In a bowl, mix the flour, nuts and the seasoning mix well and fold into the wet mixture. Then grate the apples and also fold them into the mixture.
5. Fill the ring cake mold with the mixture and bake in a preheated oven for around 50–60 minutes at 170°C (338°F) using the fan setting. Use a skewer to test whether it's cooked all the way through.
6. Allow the cooked ring cake to cool down a little and then turn it out of the mold. Dust with the powdered sugar and cinnamon, serve and enjoy.

Ingredients 6 Portions

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4	Eggs
120 g	Raw cane sugar
200 g	Spelt flour
160 g	Neutral vegetable oil
90 g	Nuts, ground
2 tsp.	Baking powder
250 g	Apples, grated
1 piece	Bourbon Vanilla Pods, Whole
1 tsp.	Cinnamon, Ground
0.25 tsp.	Cloves, Ground
0.5 tsp.	
1 pinch	Sea Salt, Coarse
	Powdered sugar and some cinnamon for sprinkling