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Chocolate and apple cake

INGREDIENTS

300 g of flour

5 eggs

220 g of sugar

3 tbsp cocoa

2 teaspoons of baking soda

180 g oil

1 tsp cinnamon

1 P vanilla sugar

1 kg of apples

INSTRUCTIONS

Beat the eggs with the sugar until fluffy. Add the flour, oil, cocoa, baking powder, vanilla sugar and cinnamon and beat until creamy. Peel and finely dice the apples. Pre-heat the oven to 180 ° C. Prepare a baking sheet and line it with baking paper. Thwart the batter and pour the prepared apples over it, carefully pulling it under the batter with a spoon. Bake at 180 ° C for about 40-50 minutes.