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## applesauce cake

### INGREDIENTS

#### dough

100 g of flour

100 g margarine

2 eggs

2 teaspoons of baking soda

100 g of sugar

#### covering

750 g applesauce

1 tablespoon of sugar

1 P custard powder

1 tsp vanilla sugar

### molding

3 cups of sour cream

4 tablespoons of sugar

4 egg yolks

4 egg whites

### INSTRUCTIONS

Knead the flour, margarine, eggs, baking powder and sugar into a shortcrust pastry. Wrap the dough in foil and chill in the fridge for half an hour. Preheat the oven to 175 ° C. Prepare a springform pan (26 cm) and line it with the dough. Pull up the dough at the edge. Put apple sauce with sugar in a saucepan and heat. Mix the custard powder with milk and stir into the apple sauce. Bring to the boil until it thickens. Put the applesauce on the dough. Mix the sour cream well with the sugar and egg yolk. Beat the egg whites until stiff and stir into the sour cream, pour on the apple paste and smooth out. Bake at 175 ° C for about 50 minutes.