

# Grandmas apple crumble cake made with love from Germany and Austria



*The absolutely most delicious apple crumble cake with raisins tastes like it comes from grandma!*

**Baking time:** 40 minute

**Baking temperature:** 180 degree

## Ingredients...

### ...for the dough of the apple crumble cake:

250 gr. Flour (Type 405)

1 package baking powder (12 gr.)

100 gr. Sugar

1 pinch salt

125 gr. cold butter

1 egg (size M)

### ...for the filling:

#### crumble:

800 gr. apple

1 teaspoon cinnamon

1 teaspoon lemon juice

100 gr. raisins

### ...for the

125 gr. butter

80 gr. sugar

200 gr. flour (type 405)

#### Step 1:

For the dough mix the flour with the baking powder and sieve into a bowl. Add the sugar. Cut the butter into small pieces and mix into the ingredients. Knead everything together with your hands. Finally put the egg and knead in. Knead the dough briefly on a floured work surface, wrap in cling film and put the dough in the fridge for 1 hour. Put the dried raisins in hot water and leave them for 1 hour in the water.

#### Step 2:

For the filling peel the apples and cut them into small cubes. Squeeze the half lemon and mix it with the drained raisins and the cinnamon.

#### Step 3:

To make the crumble, knead the flour, sugar and butter together.

#### Step 4:

Grease a baking pan with butter and dust with a little flour. Roll out the dough and place it in the form, that the entire bottom and side of the baking pan is covered with the dough. Distribute the apple filling on the dough and take little pieces from the crumble dough. Cover the cake with the crumbles.

Put the cake in the oven for 40 minutes. Check after 15 minutes. If you notice that the dough is getting to brown half way through, turn down the temperature (140 degrees).

The cake is finished when the filling is soft and the crumbles have a golden color.

