



**Miele**

# Apple sponge

By Miele

**30 minutes**

Prep time

**45-55 minutes**

Cooking time

**8-12 servings**

Serves

## INGREDIENTS

150 g butter

150 g (? cup) caster sugar

1 tsp vanilla extract or paste

3 eggs, lightly beaten

150 g (1 cup) plain flour

½ tsp baking powder

Juice of half a lemon

650 g golden delicious apples, peeled  
and cored

Icing sugar, to serve

## **METHOD**

1. Grease a 26 cm springform tin.
2. Place the butter, sugar and vanilla in the bowl of a freestanding mixer with a paddle attachment and beat on medium speed until creamy. Add the eggs, one at a time.
3. Sift together the flour and baking powder and fold through the butter mixture with the lemon juice.
4. Spread mixture into the flan dish and smooth the top.
5. Cut each apple into quarters and with a sharp knife, score the curved side of each quarter. Press each quarter into the cake mixture core side down, arranging them in a circular pattern until the top is completely covered.
6. Place on shelf level 2 and select Fan Plus at 160°C. Turn off rapid heat up.
7. Bake for 50-60 minutes or until golden
8. Dust with icing sugar to serve.

### **Alternative appliance method**

#### **Dialog oven**

- Place the sponge on shelf level 2 in the dialog oven and start the automatic programme.
- Alternatively preheat the Dialog oven on M Chef + Conventional heat at 160°C + GU: Medium Intensity + Crisp function ON. Cook for 43 minutes or until golden.

#### **Speed oven**

- Place the sponge on shelf level 1 in the speed oven and start the automatic programme.
- Alternatively cook on Microwave 150W + Fan Plus at 170°C for 25 minutes, or until golden.