



Apple Picking and Fall Treats

With German-Style Apple Cake Recipe

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Stress, Prayer, Blessings & Apple Cake

We've been enjoying fresh picked apples from Apple Hill Orchard in Morganton, NC.

The past couple of months have been challenging. We've spent a good deal of time on our knees around here. My aunt suffered a stroke. My husband's aunt broke a hip. Then last week, a fourteen year old in our church underwent brain surgery to remove a malignant tumor.

God is good. He hears our prayers and answers us with unfailing mercy and grace. These months have reminded our family of this truth over and over again. We have so much for which to be thankful.

I deal with stress in several ways: reading, writing, walking and cooking. Since our trip to the orchard, I've been doing a bit more cooking than usual.

When I posted a picture to Facebook of this German-style Apple Cake, several people wanted the recipe. Here it is. 😊

Remember to take a moment to be thankful for all your blessings as you enjoy each bite.



German-Style Apple Cake

Crunchy cookie crust

Soft cake interior

Moist apple pudding top



Ingredients

- 1 stick or $\frac{1}{2}$ cup butter (I used coconut oil because I didn't have butter on hand.)
- $\frac{3}{4}$ cup of granulated sugar (This could probably be cut to $\frac{2}{3}$. Original recipe calls for 1 cup. Wow! $\frac{3}{4}$ was very sweet.)
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour, unbleached
- 1 teaspoon baking powder
- 4 medium sized apples (I used Artlet. Any favorite cooking apple would work. I wouldn't use Granny Smith, however.)
- 3 Tablespoons brown sugar mixed with 1 teaspoon ground cinnamon
- Powdered sugar, enough to sprinkle the top



Directions

- Heat oven to 350 degrees. Grease a 9 inch springform pan. (I cut a circle of parchment paper to fit the bottom and butter the sides.)
- Cream sugar and butter, then add eggs and vanilla. Beat with hand mixer until fluffy.
- Mix flour and baking powder together and sift into creamed mixture. Use mixer to fully incorporate ingredients together. You will have a thick batter, almost cookie dough consistency.
- Spread evenly into springform pan.
- Peel, core and thinly slice apples. Layer the slices, slightly overlapping, in a circular pattern on top of the batter. Gently press into the batter. Sprinkle cinnamon/brown sugar mixture on top.
- Bake about 1 hour, until toothpick comes out of center clean. Remove from pan and cool on a rack.
- We eat while still warm. Yum. Or you can save it to go with your morning coffee. 😊



What are your favorite apple recipes?

Homemade applesauce is one of ours.

Later today, I'll be making apple chips which are basically oven dried apple rings, a healthy and fun snack.