

Apple Crumble Cake [Torta Sbriciolata alle Mele]

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Recipe type: Dessert Cuisine: Italian

Cook time: 35 mins Total time: 35 mins

Serves: 8

Necessary equipment: 10-inch springform pan

Ingredients

- 80 g (1/3 cup or 2.8 oz) cane sugar
- 1 lemon, juiced
- 4 Granny Smith apples, peeled and cut in small pieces
- 1 tsp cinnamon powder
- 1 egg
- 170 g (3/4 cup or 6 oz) butter, diced and at room temperature
- 170 g (3/4 cup or 6 oz) granulated sugar
- 350 g (2 cups + 3 Tbsp + 1 tsp or 12.3 oz) all-purpose flour, sifted
- 8 g (2 tsp) baking powder

Instructions

1. In a wide sauté pan, add the sugar, the lemon juice and a couple of tablespoons of water. Turn heat to medium.
2. Add apples, cinnamon and cook for about 5-6 minutes. Remove from the heat.
3. In a separate bowl, add flour, egg, sugar, butter and baking powder. Using your hands, combine all the ingredients to obtain a crumbly mixture. Stop there and do not knead any further.
4. Heat the oven at 350 F.
5. Line the bottom of the springform pan with a round piece of parchment paper.
6. Take 3/4 of your crumbly dough and place it on the bottom of the pan. Using a spoon, spread it and compact it, forming a crust.
7. Pour your apple mixture on top. Top with the rest of your dough crumbles.
8. Bake for about 35 min or until golden brown. Enjoy warm or cold!

Recipe by Very EATalian at <http://www.veryeatalian.com/apple-crumble-cake/>