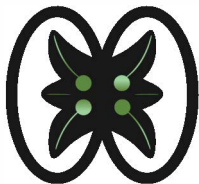


Pennsylvania Dutch Apple Cake

with Cinnamon Sugar

This dairy free Pennsylvania Dutch Apple cakes is a cinnamon-laden apple cake that tastes like a delicious blend of apple cake and apple pie.



the Cake

VANILLA CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- $\frac{3}{4}$ cup extra-virgin olive oil (150g)
- $\frac{2}{3}$ cup plain, unsweetened apple sauce (160g)
- Finely grated zest from one lemon
- 1 teaspoon ground cinnamon
- 1 medium apple ($1\frac{1}{2}$ cups, 170g)

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

Coarsely chop peeled and cored apple. Set aside.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the apple sauce, lemon zest, ground cinnamon and vanilla cake mix, then mix on low speed for one minute until just combined.

Stir in chopped apples until well combined.

Pour batter into prepared pan, sprinkle evenly with the cinnamon sugar topping.

Bake for 45-50 minutes until golden brown and toothpick inserted in center comes out clean. Cool in baking pan for 5-10 minutes before unmolding.

the Sugar

YOU WILL NEED

- 3 tablespoons superfine or castor sugar
- 1 teaspoon ground cinnamon
- Chopped walnuts

Mix all three ingredients together until well blended.