

Normandy apple pie

Cuisine: **Scandinavian**
Food category: **Desserts**



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Company: **Retigo**



Program steps

Preheating: 175 °C

1

 Combination

 50 %

 Termination by time

 00:35 hh:mm

 160 °C

 90 %



Ingredients - number of portions - 10		
Name	Value	Unit
butter for greasing the mold	50	g
ground cinnamon	12	g
sugar	240	g
apples	800	g
Butter	285	g
Vanilla extract	12	g
egg	3	pcs
plain flour 00	185	g

Nutrition and allergens	
Allergens: 1, 3 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	1215.4 kJ
Carbohydrate	47.5 g
Fat	27.3 g
Protein	3 g
Water	0 g

Directions

Grease a 22 cm springform cake tin with butter and line the bottom with baking paper.

Mix the cinnamon with 75 g of sugar.

Peel the apples, remove the core and cut them into wedges.

Using a food processor, mix the cubed butter, remaining sugar and vanilla essence or extract to a light creamy consistency. Gradually add the eggs and beat each one thoroughly.

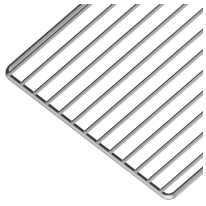
Sift the flour, mix in the baking powder, pour into the butter mixture and beat on low speed until the dough comes together.

Spread half of the dough on the bottom of the prepared form, cover with half of the sliced apples and sprinkle with half of the cinnamon sugar. Repeat with the remaining dough, apples and cinnamon sugar.

Bake in a preheated combi oven on the indicated program.

Take out the finished cake and let it stand in the mold for 10 minutes, then transfer it to a wire rack.

Recommended accessories



Stainless wire shelving