

Apple Rum-Raisin Custard Cake

Author: A German cake, with copies all over the internet

Carolyn T's
Main Cookbook

Servings: 10



1 1/2 cups flour, unbleached, unsifted
5 tablespoons sugar
1 tablespoon lemon rind, grated
2/3 cup butter
1 whole egg yolk, large
1 tablespoon milk
FILLING:
1/2 cup soft bread crumbs
2 tablespoons butter or margarine, melted
4 cups apples, tart, sliced
1 tablespoon lemon juice
1/4 cup sugar
1/4 cup raisins (Soak raisins in 1/4 cup rum for 1/2 hour before using)
1/4 cup rum
3 eggs, large, beaten
1/3 cup sugar
1 3/4 cups milk

Serving Ideas: Serve with some whipped cream.

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 378 Calories; 18g Fat (44.7% calories from fat); 6g Protein; 45g Carbohydrate; 2g Dietary Fiber; 130mg Cholesterol; 205mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 3 1/2 Fat; 1 Other Carbohydrates.

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Notes: More like a tart than a cake, but that's what it's called.

1. **CRUST:** To make crust, mix flour, sugar, and lemon rind. Cut in butter or margarine until mixture resembles coarse crumbs. Add egg yolk and 1 T of milk; mix gently to form a dough. Pat into bottom of a 10-inch Springform pan that has sides only greased. Press dough up sides of pan for 1 inch.

2. **FILLING:** Toss together bread crumbs and melted butter. Spread evenly over pastry crust. Toss apple slices, lemon juice, and 1/4 c of sugar. Spread apples over crumbs. Drain raisins, reserving rum, and sprinkle raisins over apples. Bake in a preheated 350 degree F. oven for 15 minutes.

3. Beat eggs and sugar until thick and lemon-colored. Stir in milk and reserved rum. Pour custard over apples and bake for 45 to 60 minutes at 350 degrees F. until custard is set. Cool completely before serving. Do not remove springform pan until cool.