

# German Apple Almond Cake

From Wednesday Chef's cookbook, *Classic German Baking*  
Luisa Weiss, blogger



- 4 medium apples (1 3/4 pounds, 800g)
- 1 lemon, zested and juiced
- 7 ounces almond paste
- 3/4 cup sugar
- 1/2 teaspoon salt
- 14 tablespoons unsalted butter, melted and cooled
- 1 teaspoon almond extract
- 4 large eggs, at room temperature
- 1 cup flour, plus 3 tablespoons (150g)
- 9 tablespoons cornstarch
- 2 teaspoons baking powder, preferably aluminum free
- 1/4 cup apricot jam, strained if lumpy

*Per Serving (excluding unknown items): 465 Calories; 24g Fat (44.7% calories from fat); 6g Protein; 60g Carbohydrate; 4g Dietary Fiber; 117mg Cholesterol; 226mg Sodium; 36g Total Sugars; trace Vitamin D; 129mg Calcium; 2mg Iron; 227mg Potassium; 213mg Phosphorus. Exchanges: 0 Grain(Starch).*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 10

1. Butter a 9- to 10-inch (23cm) springform pan and line the bottom with parchment paper.
2. Peel and core the apples. Divide the lemon juice into two separate bowls. Slice two of the peeled and cored apples into 8 sections, and toss the apple slices in one bowl of lemon juice. Dice the other two apples into 1/3-inch (1cm) cubes, then toss them in the other bowl of lemon juice. The cubed apples are added to the cake batter; the sliced apples are placed on top.
3. Preheat the oven to 350°F.
4. Using a grater with large holes, grate the almond paste into the bowl of a stand mixer fitted with the paddle attachment. Add the sugar and salt and mix until the almond paste is finely broken up.
5. Add the melted butter, almond extract, and lemon zest, and continue mixing until smooth. Add the eggs one at a time, stopping the mixer and scraping down the sides of the bowl after each addition.
6. Whisk together the flour, cornstarch and baking powder in a small bowl. Stir the dry ingredients into the almond batter mixture by hand, then fold in the diced apples, along with any lemon juice in the bowl.
7. Scrape the batter into the prepared pan and smooth the top. Place the sliced apples in concentric circles on top of the batter, pressing them in very lightly.
8. Bake the cake until the top is golden brown and a toothpick inserted into the center comes out clean, about 1 hour and 10 minutes. If using a 9" springform pan (meaning the batter is higher), it might take an extra few minutes to get the very center cooked through.
9. Remove the cake from the oven. Warm the apricot jam in a small saucepan and brush it over the top while the cake is hot. Let the cake cool completely, then run a knife around the inside of the cake pan to release the cake, and remove the sides of the cake pan. Keeps at room temp for a day or more; refrigerate after that.