Organic farmer Sissy serves: Apple Cake.

Preparation: about 20 min, plus 40 min baking time
Difficulty: Medium

Ingredients (Basic recipe for one cake pan (loaf pan, bundt pan, or similar))

- 160 g date syrup
- 160 g almonds or hazelnuts
- 200 ml apple juice
- 10 g baking powder (1/2 packet)
- 50 g coconut flour*
- 110 g buckwheat flour*
- 150 ml water
- 50 g rapeseed oil
- 1 tsp bourbon vanilla
- 2 eggs
- 1 tsp Ceylon cinnamon

*Instead of buckwheat and coconut flour, you can also use regular wheat or spelt flour, preferably whole grain - a total of 160 g flour

For the topping:

- 2-3 apples Braeburn
- Apricot jam
- A few chopped walnuts or almonds

Preparation

Line the bottom of a cake pan with parchment paper. Grease the edges well with butter or margarine. Preheat the oven to 180°C, conventional mode.

Grind the buckwheat very finely and mix it with the baking powder. Blend the nuts (I like it when they are not too finely ground). Blend the date syrup to avoid lumps. Mix all the dry ingredients together. Beat the eggs, oil, and water, add to the dry ingredients, and mix well with a whisk. Spread into the cake pan.

Wash the apples Braeburn and quarter them, then cut each quarter into another four parts (so each apple becomes sixteen pieces) and arrange them on the dough in a harmonious pattern, pressing lightly.

Bake the cake at 180°C, conventional mode, on the lowest rack for about 45-50 minutes.

In the meantime, prepare the topping: Slightly warm up the apricot jam so that it spreads easier on the cake when it comes out of the oven.

Remove the cake from the oven, spread the jam over the still hot cake, and sprinkle with chopped walnuts. Let cool and enjoy.

Serve with a smile!

Sissy's suggestion

You can cut and freeze this cake. This way, you always have a fruit cake at hand, or you can surprise someone in winter with this gift. For freezing, you can use empty ice cream containers. If you make multiple layers, just put some parchment paper in between.