

Monday Morning Cooking Club



This recipe was first published in Monday Morning Cooking Club's **Now for Something Sweet** (Harper Collins 2020) from the kitchen of Sydney *balaboosta* Carole Singer, with thanks to her sister Judy. We have added honey instead of jam to the apple filling for Rosh Hashanah.

APPLE PIE CAKE

DOUGH

3 egg yolks
115 g (1/2 cup) caster sugar
1 teaspoon vanilla extract
115 g (4 oz) unsalted butter, melted and cooled, or margarine, softened
170 g (1 cup + 1 1/2 tablespoons) self-raising flour, plus extra
pinch of salt

ALSO NEEDED

2 teaspoons cinnamon sugar
freshly whipped cream, or Greek yoghurt, to serve

FILLING

5 large granny smith apples 80 g (1/2 cup) sultanas
3 tablespoons plum jam or 2 tablespoons honey
2 tablespoons desiccated or shredded coconut
1 teaspoon ground cinnamon
finely grated zest of 1 lemon

To make the dough, beat together the egg yolks, caster sugar and vanilla until thick and pale. Add the butter (margarine) and beat to combine. Add the flour and salt and mix until just combined and you have a sticky dough. Tip it onto a well-floured bench. With floured hands, bring the dough together to form a ball. Divide in 2 discs, wrap and freeze for at least 2 hours.

To make the filling, peel and grate the apples into a colander. Allow to sit in the colander for 15 minutes, then squeeze the juice out (and either drink or discard it). In a bowl, combine the apple with the sultanas, jam (or honey), coconut, cinnamon and lemon zest.

Preheat the oven to 180°C (350°F/Gas 4). Line a 20 cm (8 inch) springform cake tin.

To assemble the cake, use a box grater to coarsely grate 1 of the frozen dough discs evenly over the base of the prepared tin, then gently press down.

Spread the apple filling evenly over the base. Grate the remaining frozen dough disc evenly over the top. Sprinkle with the cinnamon sugar.

Bake for 45 minutes or until a skewer inserted in the centre comes out clean. Allow to cool before removing from the tin.

Lovely with a dollop of freshly whipped cream or unsweetened Greek yoghurt.