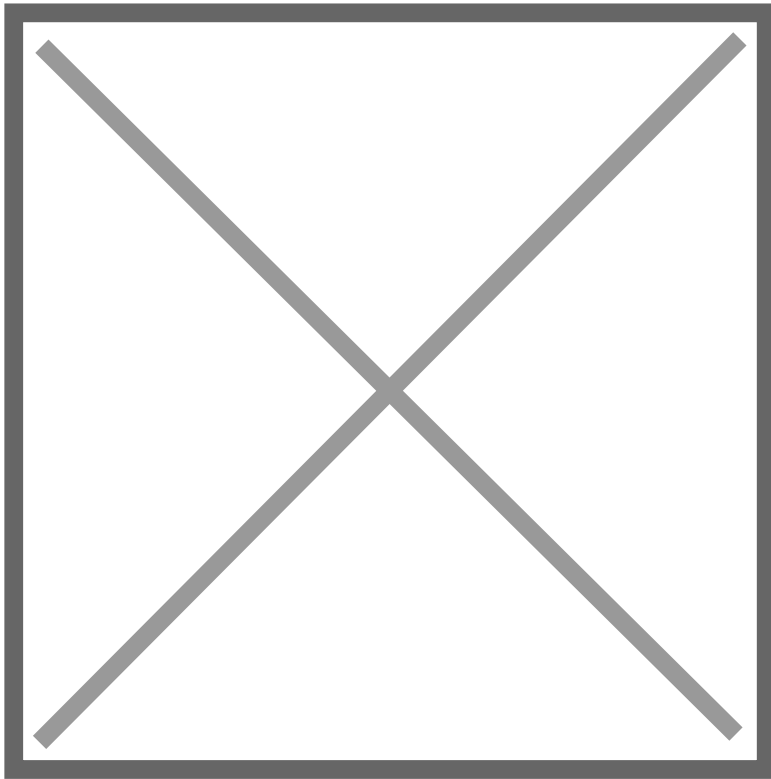


# Quatre-quarts aux pommes

From: Mamos rinkinys



Yields 12 servings

The classical apple pie. (Topping needs editing, experiment with caramelized sugar and butter).

## Ingredients

Cake:

- 200 g flour
- 200 g sugar
- 200 g melted butter
- 200 g eggs, 1 egg is ~50g
- 1 tsp baking powder
- 1 tsp vanilla sugar
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Topping:

- 400 g apples deskinning and cut in slices, 1 apple is ~130g
- 1 Brown sugar
- 1 Apricot marmalade

# Instructions

1. Mix cake ingredients together.
2. Deskin apples and cut them in slices.
3. Add apples to the baking form (~26cm).
4. Start from the edges, go round and finish in the middle.
5. Sprinkle some brown sugar on top.
6. Pour in the cake mix.
7. Bake in a preheated to 180C oven for 30-35mins.
8. Remove the cake and smear some apricot marmalade on top of the apples.

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