

Crumbly apple cake with custard cream (Desserts)



Preparation

Prepare the shortcrust pastry by quickly mixing together the flour, sugar, butter, egg + an extra egg yolk, and baking powder. Make sure you end up with a crumbly mix instead of the usual ball. Set aside. Make the custard cream by heating the milk with the eggs and sugar and then thickening by adding flour, stirring all the time. Add the lemon zest to make the custard more fragrant. Cover with cling film and leave to cool. Peel the apples and cut them into small cubes. Sprinkle with lemon juice so that they don't go brown and add a sprinkling of cinnamon to lend aroma. Line a baking tin with baking parchment. Take two-thirds of the pastry dough and, with your fingers, line the base of the baking tin. Add a layer of pastry custard, leaving 1cm free around the edge. Cover with the diced apple, evenly arranged. Finish by crumbling the remaining pastry over the surface. Cook for half an hour at 180°C, then allow to cool, dust with the icing sugar and serve.

Tips

Try this recipe with red berries instead of the apple!

Trivia

The dough with which you make the base is a simple shortcrust pastry!

Information

Preparation 60 minutes

Total Time 30 minutes

Serves X Serves 8 persons

Level of difficulty Difficult

la terra di Puglia



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Ingredients

Apples (Two yellow apples)

Cinnamon (A pinch of cinnamon)

Lemon juice

Dough

Plain flour 300 grams

Sugar 150 grams

Butter 100 grams

Eggs 1 unit

Egg yolks 1 unit

Yeast (About 10g baking powder)

Filling

Plain flour 50 grams

Milk 500 millilitres

Sugar 80 grams

Lemon zest

Egg yolks 3 units