



German Sunken Apple Cake

with Whipped Sour Cream



2h



2 Servings

German cuisine is known for its delicious desserts, especially apple cakes. We love the ease of this sunken apple cake. In fact, in Germany, it's often referred to as Mittwochskuchen, which means Wednesday cake because it's the perfect homemade sweet for any day of the week! Our version features sliced apples baked into a delicate lemon and vanilla-scented batter with a whipped sour cream topping. (2p serves 8; 4p serves 12.)

What we send

- 2 apples
- 1 lemon
- 5 oz granulated sugar
- 5 oz all-purpose flour ¹
- ¼ oz baking powder
- 2 (½ oz) apricot preserves
- 2 (½ oz) honey
- 3 oz mascarpone ⁷
- 2 (1 oz) sour cream ⁷
- 2½ oz confectioners' sugar

What you need

- ½ c softened butter ⁷
- vanilla
- 2 large eggs ³
- kosher salt

Tools

- 9-inch cake pan
- parchment paper
- microplane or grater
- stand mixer with paddle attachment (or hand-held electric mixer)

Cooking tip

Take butter out to soften at room temperature for at least 1 hour before baking.

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 340kcal, Fat 21g, Carbs 33g, Protein 5g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Line a 9-inch cake pan with parchment paper (it should come up the sides). Peel, core, and quarter **apples**. Thinly slice each quarter $\frac{3}{4}$ of the way through, leaving the quarters intact on the bottom (hinged together like a fan).



4. Bake cake

Pour **batter** into prepared pan; smooth out into an even layer (batter will be thick). Gently press **apples** into batter, core side down, leaving a little space between each. In a bowl, combine **1 teaspoon water** and **apricot preserves**; brush over apples. Drizzle **honey** on top. Bake until a tester inserted into cake (not apple) comes out clean, rotating halfway through, 40-55 minutes.



2. Cream butter & sugar

Finely grate **half of the lemon zest** into the bowl of a stand mixer fitted with the paddle attachment (alternatively, use an electric hand-held mixer and a large bowl). To same bowl, add **½ cup softened butter** and **⅓ cup granulated sugar**. Mix on medium speed until mixture is light and fluffy. Stop the mixer and scrape down the sides of the bowl with a rubber spatula.



5. Make whipped sour cream

Meanwhile, in a medium bowl, stir to combine **mascarpone**, **all of the sour cream**, **1 tablespoon confectioners' sugar**, and **a pinch of salt**; whisk until smooth. Set whipped sour cream aside while **cake** cools.



3. Make batter

Add **½ teaspoon vanilla** and **1 large egg** to bowl with **sugar and butter**. Mix until combined, then repeat with 1 more egg (2 eggs total). In a separate medium bowl, whisk to combine **flour**, **baking powder**, and **½ teaspoon salt**. Mix on low, slowly adding dry mixture to wet mixture, until combined. Squeeze **half of the lemon juice** into **batter**; fold with a spatula until combined.



6. Finish & serve

Let **cake** cool in pan for at least 30 minutes before slicing. (To remove cake from pan, use parchment paper on the side to carefully lift cake out of pan.) Sprinkle with **some of the remaining confectioners' sugar**. Cut cake into slices and serve with **whipped sour cream** dolloped on top. Enjoy!