

Soft & Flavourful Apple Cake

Spiced moist sour cream cake with apples

Author: Elisa | [inthekitchenwithelisa](http://inthekitchenwithelisa.com)

INGREDIENTS

- 100g (½ cup) softened butter
- 100g (½ cup) sugar
- 2 eggs
- 200g (1 2/3 cup) flour
- 1 tsp baking powder
- ½ tsp baking soda
- 2-3 cardamom pods or about ¼ tsp ground cardamom
- 130g (½ cup) sour cream (20% fat content)
- about 3 small sweet apples

- 30g (about 2 tbsp) cold butter
- 30g (about 2 tbsp) sugar
- 50g (about 1/3 cup) flour
- ½ tsp ground cinnamon

- handful slivered almonds (optional)



DIRECTIONS

1. Cream the softened butter with the sugar in a medium bowl for a couple of minutes with a hand mixer or a standing mixer until soft and pale.
2. Add eggs one at a time, mixing for about a minute between each addition.
3. If you are using cardamom pods, peel the pods and grind the seeds into powder with a spice grinder or in a pestle and mortar.
4. In a medium bowl combine all dry ingredients.
5. Sieve about 1/3 of the dry ingredient into the eggs and butter and mix shortly, then add about half of the sour cream and mix again. Repeat until you have used up everything.
6. Spread the batter evenly into a square 23cm x 23cm baking form. Wash the apples, deseed and slice them into thick slices. Arrange the apple pieces over the batter pressing them in almost completely.
7. To make the crumble, combine cold butter, sugar, flour and cinnamon in a medium bowl and mix shortly with your hands just until the crumble forms. Optionally you can pulse all the ingredients in a food

processor.

8. Sprinkle the crumble topping and the slivered almonds over the apples.
9. Bake the cake in 175°C bottom top heat at the middle shelf of the oven for 35 to 40 minutes or until the cake is golden from the top. Test with a wooden skewer that the cake is baked through before removing it from the oven.
10. Remove from the oven and allow to cool for about 10 to 15 minutes before removing the cake form. Then allow the cake to cool completely before serving.

TIP. For a naughty treat, serve with a scoop of vanilla ice cream on top or with some vanilla sauce.