

# Irresistible Apple Cream Cake

## Easy to make flavourful Apple Cream Cake

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### INGREDIENTS

- 3 eggs (at room temperature)
- 150g muscovado sugar or any other brown sugar
- 100g butter melted and cooled
- 180g flour
- 2tsp baking powder
- 1 1/2tsp baking soda
- 2tsp cinnamon
- 50g walnuts crushed
- 200g apple sauce
- 300g apples (not peeled)
- 200g whipping cream
- 200g quark or cream cheese
- 50g sugar
- about 1 tsp cinnamon for decoration



### DIRECTIONS

1. Whisk the eggs with the sugar in a standing mixer (or with a hand mixer, this will take longer) for 5-10 minutes until pale and foamy. You can check if you have mixed enough by drawing an eight on the foam with the whisk and if the figure keeps its shape for a couple of seconds then it is ready. Make sure you use eggs at room temperature.
2. Add the melted and cooled butter slowly while mixing on a low setting. Continue mixing for a little.
3. Sift all dry ingredients together in a medium bowl.
4. Wash, core and grate the apples. Mix with the apple sauce and leave aside.
5. Fold the dry ingredients slowly, little by little to the egg mix.
6. Then add the walnuts and fold in shortly.
7. Next add the grated apples with apple sauce to the batter and fold in until combined.
8. Lay a parchment paper in a 23cm baking tin and butter the form well.
9. Transfer the batter into the buttered cake tin. Bake the cake in 175°C in the middle shelf of the oven for about 50-60 minutes. Check the cake with a toothpick before removing it from the oven.
10. Remove the cake from the oven and cool completely. For extra flavour, cover with cling film and

store in the fridge over night before frosting the cake.

11. Cut the cake base into two even pieces.
12. Whip the whipping cream until stiff.
13. Mix quark with the sugar in a medium bowl. Then fold in the whipping cream.
14. Divide the cream filling into two even parts and spread one half on the first layer of the cake. Then place the second layer on top and spread the rest of the cream over the second layer. Sprinkle with some cinnamon.
15. If you chilled the cake base over night then chill the cake for another 2-3 hours before serving. If you didn't chill the cake base over night then chill it over night before serving for the best flavour.