

Recipe created by Ms.Goto, a student at Tokyo Kasei Gakuin University



Buttery Apple Cake

Ingredients

(For an 18 cm baking pan)

Eggs	2	
Sugar	100g	
Salt	A pinch	
A	Almond powder	80g
	Banana starch	50g
	Cinnamon	1/2 tsp
	Baking powder	3g
Unsalted butter	60 g	
Rum	10g	
Apple	1	
Apricot jam	2 Tbsps.	
Orange curacao	2 Tbsps.	

Directions

1. In a bowl, beat eggs. Add sugar and grind with a whisk.
2. Sift the dry ingredients (A) in the bowl and mix with a whisk.
3. Melt the butter by heating the butter in a pan until it turns light brown. Immediately place the pan in a bowl of water to stop it from burning.
4. In the bowl of 2, strain the melted butter with a tea strainer. Mix. Mix in the rum.
5. Coat the baking pan with butter and put the mixture in the pan. Peel the apples and cut into wedges. Place the slices in a row to form a circle
6. Bake in the heated 180° C degree oven for 25 minutes, turn the heat down to 140 ° C degrees and continue to keep baking for 25 minutes.
7. Mix apricot jam and orange curacao to make syrup.
8. After baking, remove the cake from the pan and apply the apricot jam and orange curacao syrup while the cake is still hot.