

# Apfel Mürbeteig

(German Apple Cake )



You will need a Spring form Pan  
or substitute a round pie dish



## Ingredients:

### The Mürbeteig (short pastry)

1 1 / 2 Cups flour  
1 stick ( 4 ounces) butter cut into slices  
1 egg  
1 teaspoon salt  
2 teaspoons sugar

### Filling:

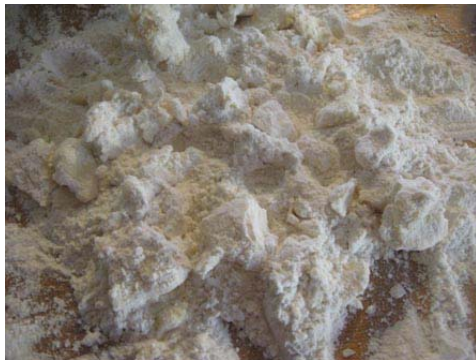
4 Cups of thin sliced apples 3-4 large apples  
1 / 2 cup raisins or dried cherries soaked in  
brandy.  
1 tablespoon apple pie spice,  
1 / 2 Cup vanilla sugar ( may substitute  
regular sugar and 1 tablespoon pure vanilla  
extract)  
1 / 4 cup cornstarch

### Topping

1 / 8 cup vanilla sugar or regular sugar  
1 teaspoon cinnamon  
1 egg beaten with 1 tablespoon water

### Notes

( for apple pie spice you may substitute 2 1  
/ 2 teaspoons cinnamon and 1/2 teaspoon  
nutmeg)








## Pre- Heat the oven to 325 degrees F.

1. Work the softened butter into the  
flour till it is in small pea sized  
clumps.



Add the egg and work the dough  
into a ball. Do not overwork.

	<p>Roll out one third of the dough and measure with the sides of a spring form pan.</p>
	<p>Roll out one of the thirds into a rectangle about 10 inches by 4.</p> <p>Divide into 3 strips and press each one into the sides of the pan.</p>
	<p>Add the apples and raisins or dried cherries, Roll the final third of the dough into a round, and lift it over the rolling pin, and place it on top of the apples.</p>
	<p>Seal the dough around the dough-sides, making small dimples with your fingertips.</p> <p>Brush the top with the egg-wash and sprinkle the cinnamon sugar on top.</p>
	<p>Place on a Sheet pan lined with foil and place in the pre-heated oven. Bake for 45 min. to 1 hour to make sure the apples are done.</p>