



torta di mele

ingredients:

4 apples (golden)
250 grams flour
100 grams butter, softened
150 grams sugar
1 egg
1 egg yolk
125 ml milk
grated zest of 1 lemon
16 grams baking powder
salt

For the top
2 tablespoons brown sugar
ground cinnamon

Heat the oven to 200° C. Butter and flour a cake tin.

In a bowl mix sugar with butter to make a creamy mix.

Add the eggs, flour, milk, the lemon zest, a pinch of salt and the baking powder.

Peel the apples. Slice 3 and half of the apples and put the other half in small chunks into the pastry.

Fold the mixture into the baking tin. On the top of it, place the sliced apples in a nice pattern. Sprinkle with brown sugar and cinnamon.

Bake for 40-45 minutes. Let the cake cool before slicing.