

Apples & Red Currants Cake



🍷 For 26 cm diameter mold

Ingredients

300 gr of flour "00"
180 gr of sugar
95 g softened butter softened + 5 gr for buttering the mold
3 eggs
100 gr of milk
the grated zest of half organic lemon
10 gr of baking powder
200 g of apple
150 grams of red currant
icing sugar to decorate

Method

Butter the mold. Peel the apple and cut into slices not very thick. Wash the red currants, remove them from their bunch, then, in a dish, sprinkle them with icing sugar. In a bowl beat the eggs with sugar and softened butter. Add the flour and baking powder sifted, milk and the grated zest of lemon. Fill the mold with the mixture and add slices of apple and red currants forming a decoration at your pleasure. Bake in preheated oven at 180 degrees for 60 minutes. Take out of the oven, remove from the mold and let cool on a grill. Sprinkle the cake with the icing sugar before serving.