



# Oma's Classic Apfelkuchen

A quintessential German apple cake with a delicate crumb topping. Serves 8-10.

## INGREDIENTS

- 2-3 apples
- 2 tablespoons lemon juice
- 1/3 cup sugar
- 2 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- 4 tablespoons butter

### Streusel:

- 1 cup flour
- 1/2 cup sugar
- 1/2 cup cold butter
- 1 teaspoon cinnamon

### Cake:

- 1 cup sugar
- 1/2 cup butter
- 3 eggs
- 1 1/2 cups flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1/2 cup milk
- 1 teaspoon vanilla

## INSTRUCTIONS

**Apples:** Peel, core and slice the apples thinly. In a large skillet, heat 4 tablespoons butter. Add 1/3 cup sugar and spices. Add the apples and lemon juice and stir. Cook over medium heat for about 3 minutes. Turn the heat to high and cook another 2-3 minutes, until the liquid is bubbling and has reduced slightly. Set aside.

**Streusel:** Stir together 1 cup flour, 2 teaspoons cinnamon, and 1/2 cup sugar. Use a fork or pastry cutter to cut in 1/2 cold butter. Cut until you have pea-sized chunks of butter. Keep in refrigerator.

**Cake:** Cream butter and sugar until fluffy. Add eggs one at a time. Add dry ingredients alternating with milk in 2 parts. Pour in pan. Arrange apples on top in circular pattern. Press down lightly. Bake for 20 minutes, at 350°F. Sprinkle streusel over top and bake until done. (25-35 minutes).