

杏仁蛋白苹果蛋糕



Marzipan Apple Cake

材 料

600克苹果
100克牛油
100克砂糖
100克粗磨杏仁蛋白软糖
2个鸡蛋
150克面粉
2茶匙发酵粉
1/2大匙「新的」浓缩橙汁
2~3大匙切片榛子或杏仁
适量奶油

Method

Grease cake tin. Set oven to 175°C. Peel, core and slice the apples. Cream together butter and sugar. Beat in eggs one at a time and add marzipan. Fold in flour and baking powder, followed by sunquick orange concentrate together with sliced apples and nuts. Pour into cake tin and bake in center of oven for 30~40 minutes. Served warm with whipped cream. (marzipan may be replaced with 100g blanched and finely chopped almonds)

方 法

把 烤炉设到175摄氏度，把苹果去皮去核后切片，把蛋糕模涂上油。把牛油和砂糖加入鸡蛋和杏仁蛋白软糖后搅打成奶油状，再加入面粉和发酵粉，并加上「新的」浓缩橙汁、切片的苹果、坚果充分混合，然后把混合物倒入模具，放入烤炉中央烤30~40分钟即可。上盘时配上搅打好的奶油。(杏仁蛋白软糖可用100克碎杏仁代替)

Ingredients

600g apples
100g butter
100g sugar
100g coarsely grated marzipan
2 eggs
150g flour
2 teaspoon baking powder
1/2 tablespoon sunquick orange concentrate
2~3 tablespoons flaked hazelnut or almonds

