

Apple pie traybake, mother's style

Cuisine: **German**
Food category: **Desserts**



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Program steps

Preheating:

165 °C

1

 Hot air

 0 %

 Termination by time

 00:45 hh:mm

 150 °C

 + 60 %



2

 Pause

 900 s

Ingredients - number of portions - 24

Name	Value	Unit
plain wheat flour	1	kg
brown sugar	160	g
chicken eggs	4	pcs
5 tbsp vegetable oil	250	ml
fresh yeast	2	pcs
milk 3.5%	500	ml

Name	Value	Unit
apples	2	kg
brown sugar	100	g
cinnamon	5	g

Nutrition and allergens

Allergens: 1, 3, 7
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	243.4 kJ
Carbohydrate	51.7 g
Fat	1.2 g
Protein	4.9 g
Water	0 g

Directions

All ingredients should be at room temperature before processing.

Mix the yeast with a little lukewarm milk and a little sugar until everything is liquid and let it rise in a warm place until it has tripled in volume.

Sift the flour into a bowl, add the remaining sugar, milk, eggs and the oil. Add the risen yeast and knead everything well until you have a smooth dough that doesn't stick to the bowl. Cover the dough and let it rise in a warm place for another 30-60 minutes.

Then knead well again and roll out and place on a coated baking plate (90° angles and an approx. 20mm edge are ideal here). Top with apple slices and sprinkle with cinnamon-sugar and let rise for another half hour. Baking time: Preheat: 165°C

1st step: Hot air mode 0% residual moisture, fan speed 60%, 150°C, humidity flap valve closed, 45 minutes. Step 2: Break for 15 minutes (or 3 x 5 minutes). Tip: You can also sprinkle this simple, classic apple cake with rum raisins before baking. The apple slices can be soaked in light lemon water beforehand to prevent them from oxidizing.

Recommended accessories



Enameled GN
container