Apple-Cake (Apfel Kuchen)

Ingredients

300g Softened Unsalted Margarine
7 Eggs
200g Sugar
250g Flour
1 Package (German) Baking powder (about 2 tsp)
3 Tablespoon Milk
5-6 Large Apples

Preheat Oven to 350° F.
Peel and cut apples in slices, removing the seeds.
Mix flour, sugar, eggs, baking powder, milk, and margarine in large bowl until batter is nice and smooth.
Spread the cake batter in large greased backing sheet.
Place apples slices in rows on top of batter.
Bake for 35 minutes or until the cake is a gold brown.
Remove from oven and set aside to cool.
Sprinkle with powder sugar.
Enjoy!

Fruit Tart (Obstboden)

Ingredients

125g Flour
1 Package (German) baking powder (about 2 tsp)
100g Sugar
1 Package Vanilla Sugar
4 Eggs
3 Tablespoon Vegitable Oil
Fruit of choice (strawberries, peaches, blueberries, etc)
Whipped Cream (if desired)
1 Package Gelatin Glaze

Preheat oven to 350° F.
Mix the flour, baking powder, sugars, eggs, and vegetable oil in large bowl. Spread into greased backing pan.
Bake for 15 minutes or until cake is a light brown or dark yellow.
Remove and let cool.
Heat fruit, gelatin glaze, 2 tablespoon sugar, and 1/4 liter water in large pan until bubbles start to form. Remove from heat and spoon on cake.
Top with whipped cream (when ready to serve)
Enjoy!

Nutella Cake

Ingredients

5 Eggs
250g Softened Unsalted Margarine
250g Sugar
1 Package Vanilla Sugar
250 g Flour
2 tsp Baking Powder
1 Cup Egg Nog
3 Tablespoon Nutella
1 Package Chocolate Glaze (kuchenglasur)

Preheat oven to 350° F.
Grease baking pan.
Mix eggs, margarine, and sugars in bowl. Beat with electric mixer. Add flour, and baking powder and mix again. Add Egg Nog. Then mix again. Spread half the batter into baking pan. Mix Nutella into the second half of the batter. Pour on top of batter in pan. Bake for 1 hour or until tooth pick comes out clean.
Let cool.
Carefully remove cake from pan and place cake onto cake platter or plate.
Heat package of chocolate glaze in warm water until melted.
Spread onto the cake.
Enjoy!

Notes:

Beeren Torte (Berry Torte)

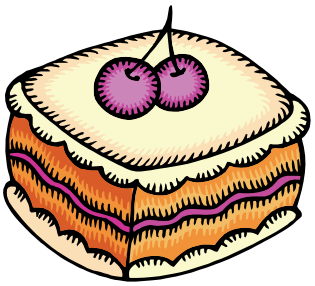
INGREDIENTS

BATTER

4 Eggs
3 Tablespoons Cold water
160g Sugar
65g Flour
65g Corn Starch
30g Sweetened Cocoa Powder
1 Tablespoon Baking Powder

TOPPING

2 cups unthawed Frozen Fruit
2 Packages Glaze (Tortenguss)



FILLING

600g Heavy Cream
4 Tablespoon Sugar
1 Tablespoon of Rum or Rum Flavoring Flavor
1 Tablespoon Sweetened Cocoa Powder
1 Package Gelatin (2oz)

BATTER

Separate egg whites and yolks. Beat egg whites and water with mixer, until whites turn stiff. Slowly add sugar while mixing. Add egg yolks and beat briefly.
Mix flour, starch, baking powder and cocoa powder. Sift and fold into egg batter using a spatula.
Pour batter onto greased baking pan.
Place in unheated oven, bake at 320°F for 40 minutes
Remove from oven, let cool for at least 2 hours.

Remove cake from pan. Carefully cut *horizontally* into 3 slices.
Place Cake Ring around first layer of cake.

FILLING

Mix heavy cream, sugar, cocoa powder and rum until smooth. Add gelatin and beat until stiff. Take one layer of cut cake, crumble and mix into filling. Spread mixture on layer of cake with the cake ring. Gently place remaining cake layer on top.

TOPPING

Spread fruit on top of cake. Pour glaze evenly over fruit.

Place in fridge for 4 hours. Remove Cake Ring. ***ENJOY!***