



INVISIBLE OF APPLES

Ingredients

For 1 cake

5 apples

2 eggs

20g melted butter

80g of whole sugar

70g flour

1 packet of dry yeast

1 tsp vanilla extract

Steps

- 1.** Peel the apples and cut them into thin slices with a mandolin.
- 2.** In a bowl mix the eggs and sugar until the mixture whitens then add the melted butter, vanilla, flour and baking powder.
- 3.** Add the apple slices gently to the mixture to not break them.
- 4.** Line your mold with baking paper and pour the preparation over it.
- 5.** Bake in a hot oven at 200°C for 40 minutes.