


# 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
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plain wheat flour	1	kg
brown sugar	160	g
chicken eggs	4	pcs
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