



Food For Thought Recipe and Allergen Card

German Apple Cake

100 Portions

Ingredient	Hannah Product Code	Quantity
Self-raising flour	D200200	900g
Margarine	C000266	900g
Caster Sugar	D001146	900g
Demerara Sugar	D001206	For Sprinkling
Eggs	C000350	16
Cinnamon	D001156	1 tsp
Baking Powder	D001685	2 tsp
Apples		10

RECIPE METHOD – ALLERGENS

1. Cream together margarine and caster sugar until pale and fluffy
2. Add eggs one at a time and mix
3. Wash the apples, do not peel them, remove the core and slice thinly
4. Sieve flour, cinnamon and baking powder and add 1/3 at a time to the mix
5. Pour mix into baking tins, arranging apples on the top of the cake mix sprinkling with brown sugar
6. Bake at 180 C for 25 mins or until the cake is firm in the middle and springs back to touch

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...