

TERESA GRABIEC SILVERSTEIN'S SZARLOTKA RECIPE

½ kg (3 and 1/4 cups) of all purpose unbleached flower (pre-sifted)
1 tsp of baking powder
2 sticks of butter (margarine is ok if you want a cheaper version)
20 dkg of powdered sugar
Vanilla sugar or vanilla extract
5 egg yolks
Lemon rind (1 lemon)

Mix butter and sugar (powdered and vanilla, respectively), and slowly add egg yolks, one by one.

Add lemon juice (small amount at a time).

Add flower with baking powder.

Mix everything very fast to combine. Don't over mix.

Take the dough out on the parchment paper and divide it into two portions (2/3 and 1/3).

Put the bigger portion in the fridge and the smaller portion in the freezer for one hour.

Prepare a baking pan (8x11) by greasing it and covering the grease with breadcrumbs (can substitute breadcrumbs with almond flour), but it's also ok to use parchment paper.

Feeling

1 kg (apr. 36 oz) green apples (peeled, seeded, grated on coarse shred side, juice drained)

1 tsp of cinnamon

2 TBS breadcrumbs

1 tsp vanilla sugar

Sugar optional.

I prefer this layer a bit sour to balance the sweetness of the cake.

Mix all together. Don't need to fry it, even though some people do.

Plumb or raspberry jam - enough to cover the bottom layer

After one hour has passed:

Roll the 2/3 part of the dough from the fridge and lay it at the bottom of the baking pan.

Then smear it with jam and put a layer of apples on the top.

Finish it with another layer of dough - take it out of the freezer and grate it on the top (with the coarse side of the grater). It's the easiest way to create a fancy layer of dough on the top.

Bake in the preheated(!) oven for 15-20 min at 425F.

Smacznego