

# Covered Apple Cake

TRONDHEIM STYLE

Verbally transmitted from the south  
T<sub>E</sub>Xed by Lennart, translated by Stefan



**Ingredients** for one tray

## **Dough**

375 g cold butter  
200 g sugar  
600 g flour  
1 tea sp. vanilla sugar (alternatively vanilla extract or leave out)  
2 eggs

## **Filling**

10 small apples  
optional cinnamon

## **Topping**

optional icing sugar

1.  
For the dough, mix all ingredients and knead well with hands. Divide into two halves and chill.
2.  
Peel 10 apples and cut them into about 12 slices per apple.
3.  
Roll out both halves of the dough: One on the baking tray lined with baking paper, the other one (separately) to the same size.
4.  
Spread the apple slices on the dough on the baking tray and optionally sprinkle them with cinnamon. Cover the cake with the other half.
5.  
Bake at 160°C for about 25 minutes and let it cool down.
6.  
Optionally sprinkle the finished cake with some icing sugar.