

## Creamy apple cake with cardamom (for 4-6 serves)

### For the mix

- ♥ 4 medium apples (sweeter varieties), peeled, thinly sliced & mixed with lemon juice to keep their fresh & natural colour
  - ♥ 2 medium eggs
  - ♥ 1 large t.s. sugar
  - ♥ 100 g full fat yogurt ( I use 4.5%)
  - ♥ 20 ml extra virgin olive oil (EVOO/ with delicate/ medium Fruitiness & Pungency)
  - ♥ zest & juice of 1 medium lemon
  - ♥ 70 g all purpose flour, sieved
  - ♥ pinch vanilla salt & ½ teaspoon cardamom
  - ♥ ½ pack dried yeast (3.5 g)
  - ♥ 1 t.s. icing sugar for dusting the cake
- ♥ ring with d=18cm, square shaped baking paper, formed as a shell inside the ring

### Preparation steps

- ♥ In a large bowl whisk eggs with sugar for 1-2 min., add yogurt, EVOO & lemon zest and blend well
- ♥ Integrate gradually the flour with yeast, cardamom and salt, using desert spatula. Mix to a creamy texture
- ♥ Add the apple slices and blend them in the mix
- ♥ In the ring/baking paper shell pour the mix & spread it evenly with spatula
- ♥ Bake in a preheated oven at 180C for about 60 min. until golden (I use lower heat + ventilator)
- ♥ Leave the cake to cool down for 2-3 hours, remove the baking paper & dust with icing sugar (I use tea sieve for dusting)

Baked quince (from Fall salad with quince and leafy veggies) & pears could be a lovely alternative to apples



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