

NO-BAKE APPLE CAKE

We are coming closer and closer to the fall, shorter days and apple season. We always had a lot of apple trees in our orchard. In the spring, I looked forward to all of them blooming, and with the coming fall to the rich harvest of apples. And, for different apple desserts. One of the most favorite cakes I love since I was a child is this no-bake apple cake. The rich taste of apples, warm cinnamon and vanilla will make the taste of autumn explode in your mouth. The cake consists of only a few ingredients and is very simple to prepare, so anyone can do it.

INGREDIENTS

Portions: 12

Diameter: 20 cm

Preparation time: 60 minutes (+ 12 hours for cooling)

1 kg apples
1-2 lemons (juice and zest)
40 g granulated sugar
2 teaspoons ground cinnamon
seeds from 1 vanilla pod
500 ml apple juice (I recommend using cold-pressed 100 % juice or fresh apple juice)
80 g vanilla pudding powder or 100 g cornstarch
300 g ladyfingers (sponge fingers)

For serving
200 g sour cream
1 teaspoon vanilla extract
grated zest from 1 lemon

INSTRUCTIONS

1. Start with the preparation of the apples. Wash the apples thoroughly, peel them, cut into halves or quarters and cut out the cores. Grate the apples coarsely (or you can cut them to smaller pieces).
2. Place the grated apples in a larger pot and add the lemon zest and lemon juice.
3. Mix and cook on a low heat for about 15 minutes or until the apples are soft.

4. While the apples are cooking, prepare the ladyfingers in a cake pan.
5. Cut the ladyfingers from one side – cut off approx. 0.5 cm from one side to align the ladyfingers and arrange them around the perimeter of the pan. Direct the sugared side out of the pan.
6. Line the bottom of the pan with ladyfingers, filling the gaps with chopped ladyfingers so that the entire bottom is filled.

7. Once the apples are soft, add sugar, cinnamon and seeds from the vanilla pod. Mix well.
8. Mix apple juice with pudding powder or cornstarch in a bowl. Mix the powder well so that no lumps remain.
9. Pour the mixture over the apples and cook a thick pudding while stirring constantly.
10. If necessary, you can add yet more sugar and lemon juice.
11. Once the pudding mixture is ready, start to complete the cake.
12. Put 1/3 of the hot apple mixture on the prepared ladyfingers layer, smooth it out with the spoon.
13. Place the second layer of ladyfingers and again add 1/3 of the hot apple mixture, smooth it out and add the last layer of ladyfingers.
14. Finish with the last layer of apple pudding and smooth the surface.
15. Let the cake cool down at room temperature first. Then put it in the refrigerator and let it cool – preferably overnight, so that the ladyfingers can absorb the moisture and flavor of the apples.

Serving

16. You can serve the cake with whipped cream or sour cream.
17. Mix sour cream with vanilla extract and grated lemon zest.

Tips:

- *I love the texture of the apples in this cake. But if you don't, you can make the mixture smoother by mixing the apples with hand mixer. Do it before adding the sugar and spices (in this recipe before step 7).*
- *The amount of sugar is not too high in the recipe. Of course, it will depend on what kind of apples you use, so I recommend tasting and seasoning the mixture before layering it into the pan.*
- *Vanilla pudding powder is not probably available in all the countries, so feel free to use the corn starch – it has the same function to stiffen the mixture.*