

Apple and saffron syrup cake / Serves 6

Ingredients

2 apples	120g of sugar
4 eggs	200g of butter
120g of flour	100g of almond powder
half a package of yeast	saffron syrup

Method

Preheat the oven to 200°

Peel and cut the apples in slices

Melt the butter

Separate 4 egg whites from yolk

Whip the egg yolk with 120 g of sugar until the mixture whitens, add 120g of flour, the yeast, the melted butter, the almond powder and the apples.

Whip the egg whites until stiff and delicately incorporate to the mixture.

Grease the cake tin with butter and sprinkle flour. Tip the mixture into the tin and bake for 1à minutes then lower the oven temperature to 160 ° and continue baking for 30 minutes.

Turn out the cake and leave it to cool and then sprinkle with saffron syrup.