



APPLE CAKE WITH WALNUTS AND CAMELIZED HONEY SYRUP

How can we miss such a pleasure if it's the season of home-grown apples? This apple cake with walnuts and caramelized honey syrup will indulge your senses with the treasured, unforgettable taste we all remember from when we were little.

Dough

120g apple sauce (this replaces the same quantity of butter)
230g light brown sugar
2 eggs
1 tsp vanilla extract
400g flour
2 tsp baking powder
1 tsp salt
2 tsp cinnamon
1/4 tsp nutmeg
300g Almond Milk

3 medium sized apples

100g 1 cup Farm Fresh Nuts [English Walnuts Halves & Pieces \(RAW, NO SHELL\)](#)

Honey syrup

80g [Homemade Walnut Butter](#)

3 cups Farm Fresh Nuts [English Walnuts Halves & Pieces \(RAW, NO SHELL\)](#)

50g honey

½ tsp cinnamon

3 tbl margarine

Crushed walnuts for topping

Preparation:

Place apple sauce in a large bowl. Add the sugar and then cream well.

Add the eggs, one at a time, and mix with the apple sauce and sugar.

Sift the flour together with the baking powder, cinnamon, salt and nutmeg.

Pour the almond milk and vanilla extract and cream until you get a soft dough.

Peel the apples, remove the seeds and cut the fruit into small chunks. Add the apples and the chopped walnuts to the cake mixture and stir with a spatula.

Use oil to grease two baking trays with a size of 10×30 cm and cover with baking paper.

Distribute the mixture evenly and bake for 60 minutes in a preheated oven at 180 degrees.

Remove the cake from the oven, let it cool for a few minutes and then use a wire rack to cool it to room temperature.

Put 3 tables spoons of margarine in a small bowl and add the honey and cinnamon. Stir and set aside.

Before serving, spread the cake with caramelized honey syrup and sprinkle with crushed walnuts.