

Apple cake with the magimix

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200g of flour
150g of butter
150g of sugar
20g of fresh yeast
3 eggs
1 apple
1 packet of vanilla sugar
1/2 glass of water

**200g of flour
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Preheat the oven to 180°C

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Put the water and yeast in the Thermomix bowl and set it to 3 minutes at 37°C.

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Then add the other ingredients, except for the apple.

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Set it to 3 minutes at speed 3.

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Peel and cut the apple into cubes.

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Add it to the Thermomix bowl.

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Set it to 30 seconds in reverse mode at speed 2.

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Butter a cake mold.

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Pour the obtained batter. Scrape the sides with a spatula.

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Bake for 60 minutes at 180°C.

Enjoy! Treat your taste buds and eyes with this delicious Thermomix apple cake. Yum ;)