

# Apple cake with the thermomix

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5 min	5 min 60 min	5 min 60 min 65 min	5 min 60 min 65 min 2/10
5 min 60 min 65 min 2/10 8	5 min 60 min 65 min 2/10 8 9	5 min 60 min 65 min 2/10 8 9 13	

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### 5 min 60 min 65 min 2/10 8 9 13

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

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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 ;)