



Chocolate and apple jam cake

35'
Hands on

2 hours'
Hands off

60'
Cook Time

10-12
Portion(s)

2
Difficulty



Method

For the apple jam

- Peel the apples and cut them into cubes.
- In a [saucepan](#) add the apples, lemon juice, sugar, salt, cinnamon, cloves, ginger, cognac, apple cider vinegar, and mix.
- Close the saucepan with the lid and let them boil for 30 minutes, at medium heat.
- Remove the saucepan from the heat and beat the mixture with an immersion blender, until pureed. You can beat your mixture into the saucepan or you can firstly transfer it in a dosing container.
- Transfer the mixture into a bowl, cover it with plastic wrap which should be touching the jam, and refrigerate for 2 hours to cool.

For the cake

- Preheat the oven to 160°C (320°F) set to fan.
- Grease and flour two [20 cm round cake pans](#) and line them with parchment paper.
- In a mixer's bowl add the sugar, eggs, salt, vanilla extract, and beat them with the whisk attachment until they are fluffy. Lower the speed and slowly add the sunflower oil. Increase the speed again, and beat your mixture for about 5 seconds. Add the milk and set aside.
- In a bowl add the flour, baking powder, cinnamon, nutmeg, the couverture finely chopped, and mix with a spoon.
- Then, add the flour mixture into the egg mixture and softly mix with a serving spoon, so that your mixture does not lose its volume until the two mixtures are homogenized.
- Divide the mixture into the two cake pans and bake for 30 minutes.
- When they're done, take them out of the oven and let them cool onto a [rack](#) for about 15 minutes.

To assemble

- Take the two cakes out of the pans and use one of them as a base. Spread 3-4 tablespoons of the apple jam onto it. Put the second cake on top and spread 3-4 tablespoons of the apple jam onto that one as well.
- Sprinkle with finely chopped walnuts and a little grated chocolate couverture, garnish if you want with thin apple slices and a little mint, and serve.

Ingredients

For the jam

- 4 red apples
- lemon juice, of 1 lemon
- 200 g granulated sugar
- salt
- 1 teaspoon(s) cinnamon
- 1/2 teaspoon(s) ginger
- 1/4 teaspoon(s) cloves
- 50 g brandy
- 50 g apple cider vinegar

For the cake

- 200 g granulated sugar
- 5 eggs
- salt
- 1 teaspoon(s) [vanilla extract](#)
- 120 g sunflower oil
- 80 g milk
- 180 g all-purpose flour
- 1 tablespoon(s) baking powder
- 1 tablespoon(s) cinnamon
- 1/2 teaspoon(s) nutmeg
- 200 g chocolate couverture

To serve

- 50 g walnuts, finely chopped
- 20 g chocolate couverture, finely chopped
- 1/2 apple, slices
- mint leaves

Διατροφικός πίνακας

Nutrition information per portion

452 Calories (kcal)	20.0 Total Fat (g)	6.3 Saturated Fat (g)	60.0 Total Carbs (g)
23%	29%	32%	23%
45.0 Sugars (g)	6.6 Protein (g)	2.3 Fibre (g)	0.36 Sodium (g)
50%	13%	9%	6%