

Monika Nagl's recipe: *Spekulatius baked apple tart*



> 30 min.



Normal



Vegetarian



Zubereitung

For the sponge cake:

1. Preheat the oven to 180 degrees (top/bottom heat). Line a baking tray (30x40cm) with baking paper.
2. Beat the eggs and sugar until frothy.
3. Mix the flour, cornflour, spices and baking powder, sieve into the egg mixture and carefully fold in.
4. Pour the batter onto the baking tray and smooth out. Bake in the preheated oven for about 12 minutes. Don't forget to test with a skewer!

For the apple filling:

1. Peel and core the apples and cut into small pieces. Mix the apple pieces with the lemon juice, a little apple juice, vanilla paste, cinnamon and sugar in a pan and simmer for approx. 5 mins. until soft and firm to the bite.
2. Mix the custard powder with the apple juice until smooth and add to the apples, stirring constantly. Bring to the boil briefly and allow to thicken. Remove from the heat and leave to cool.
3. Place the baking frame around the sponge and spread the apple mixture over the sponge base.

For the cream:

1. Whip the **mascarpone** with the cream, quark, sugar, vanilla sugar and vanilla paste. Whip in the cream stiffener.
2. Pour the cream onto the cooled apple pieces and smooth out with a palette knife.
3. Place the spiced speculoos on top of the cream and chill for at least 2 hours.
4. Cut into pieces and serve

Zutaten

For the sponge cake:

- 5 eggs
- 125 g sugar
- 140 g flour
- 30 g cornflour
- ½ tsp speculoos spice
- 1 tsp baking powder

For the apple filling:

- approx. 1.2 kg apples
- 2 tbsp lemon juice
- 1 tsp vanilla paste
- 3-4 tsp cinnamon
- 60 g sugar
- 1 sachet vanilla custard powder
- 250 ml apple juice

For the cream:

- 200 g cream
- 250 g **GOLDSTEIG mascarpone**
- 250 g quark (40 %)
- 40 g sugar
- 1 sachet vanilla sugar
- 1 tsp vanilla paste
- 1 sachet of cream stiffener

For the decoration:

- 1 packet of spiced speculoos