

Apple Cake (Almas Pite)

1	cup	unsalted butter melted	8	med	apples
1 1/4	cups	granulated sugar	4	Tab	granulated sugar
4	cups	all-purpose flour	3	Tab	butter
1	tsp.	baking powder	1	tsp.	pure vanilla extract
1/2	cup	whole milk	1	tsp.	cinnamon
2	large	eggs			powder sugar for the top

- 1 How to Make the Dough
- 2 Preheat the oven to 350F.
- 3 Mix the melted butter together with sugar.
- 4 Add the milk and keep mixing until the sugar is melted completely.
- 5 Add eggs, vanilla, flour and baking powder and mix to incorporate everything well.
- 6 Split the dough in half and pour one part of the mixture in a 9X13 baking pan. Bake it for 20 minutes.
- 7 Apple Filling:
- 8 Shred the apples and cook them in butter with some sugar and cinnamon until the juices reduce. Remove the apples from the stove and let them cool.
- 9 When the first layer of pie is baked, remove it from the oven and add the apples, spreading them evenly over the entire surface.
- 10 Pour over the other half of the dough and return the pan to the oven.
- 11 Bake it for another 45 minutes.
- 12 Let the pie cool down. Dust the pie with powder sugar and cut it in squares.
Goes well with coffee or tea

Nutrition Facts

Serving size: Entire recipe (81.5 ounces).

Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.

Nutrition information calculated from recipe ingredients.



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Amount Per Serving	
Calories	5705.08
Calories From Fat (37%)	2098.85
% Daily Value	
Total Fat 238.78g	367%
Saturated Fat 144.95g	725%
Cholesterol 963.84mg	321%
Sodium 735.52mg	31%
Potassium 1993.25mg	57%
Total Carbohydrates 838.61g	280%
Fiber 38.89g	156%
Sugar 420.15g	
Protein 73.05g	146%

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