

Recipe adapted from [BBC Good Food](#).



Szarlotka—Polish Apple Cake

For the Cake:

2-1/4 flour
1 t baking powder
1 c sugar
1-1/2 sticks of butter
3 egg yolks, 1 whole egg
2 T plain yogurt
Zest of 1 lemon
1 t vanilla

For the Apples:

8 apples, peeled, cored and thinly sliced
1/3 c brown sugar
1 T cinnamon
Juice of 1/2 a lemon
3/4 c water

For the Topping:

1/4 c sugar
1-3 T cinnamon, to taste
2 T confectioner's sugar

Sift together the flour, baking powder and sugar. Cut the butter into the flour and using two knives, or a pastry blender, mix the butter until coarse crumbs form.

Next add the eggs, yogurt, zest and vanilla. Mix or cut in until a dough begins to form.

Use your hands to knead the dough, then form two equal size balls of dough.

Wrap the dough in plastic wrap. Refrigerate one and freeze the other for one hour.

While the dough is freezing, prepare your apple mixture. Combine all the ingredients in a sauce pan on the stove. Cook for 5-10 minutes over medium heat, or until apples are softened and the sugar is a syrup consistency. Set aside and let the apples cool.

Preheat the oven to 350F.

Bring out the refrigerated dough and press it evenly into the bottom of a 9-inch-by-13-inch baking dish. Prick the surface with a fork and pre-bake for 15 minutes.

Remove dough from the oven pour apples over the top. Spread evenly.

Take the frozen dough from the freezer and using a cheese grater, grate the entire dough ball over the top of the apples.

Mix the cinnamon and sugar to your desired taste, then sprinkle over the apple cake.

Bake the apple cake for 40-45 minutes, until top is golden brown and filling is bubbly. Remove and let cool before dusting with confectioner's sugar. Serve warmed or at room temperature.

