



**BIO MIT HAND UND HERZ!**

## Apple-Almond Cake

### Ingredients for a loaf pan:

250 g	Werz 4-grain flour, wholemeal and gluten-free	3 tbsp	almond slivers
200 ml	lukewarm water	1 knife point	salt
1 packet	Werz dry yeast, gluten-free (9 g)	3	apples approx. 300 g
80 g	neutral oil (e.g. sunflower – or rapeseed oil)	3 tsp	cinnamon
100 g	Werz glucose or 200 g raw cane sugar		

### Preparation:

Mix all the ingredients – except the apples – to a smooth dough. Put the dough aside.

Then wash the apples, i cut them in hazelnut-sized pieces and sprinkle them with cinnamon. Fold in the apple-cinnamon mix by using a dough scraper. Allow the dough to rest for 30 minutes.

Preheat the oven to 200 degrees [circulating air].

Place the baking sheet onto the middle shelf of the oven. Bake the cake for 10 minutes at 200 degrees and another 40 minutes at 180 degrees. Keep an eye on the cake at all times because each oven differs in its temperature.

Enjoy your meal



gluten-free



vegan



For questions please mail to: [info@werz.bio](mailto:info@werz.bio)



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