

apple-walnut cake

milopita

Ingredients :

- 3 eggs
- 3.5 oz Brown sugar
- 5.2 oz All purpose Flour
- 1 teaspoon Baking powder
- 1 vanilla pod
- zest from 1 orange
- 0.5 teaspoon cinnamon powder
- 3.5 oz melted butter
- 2 oz Santorinian Vinsanto wine
- 3 granny smith apples
- 2.1 oz brown sugar
- 2.1 oz Thyme Honey from Santorini
- 3.5 oz walnut

Method:

Preheat the fan oven to 375°F . Grease and line round cake tin.

Beat together the eggs and brown sugar until it looks white and creamy, and add the vanilla, orange zest, sift in the flour, baking powder and cinnamon, mix until well combined. Finally add the melted butter and the wine and mix well.

Wash the apples with the peel and cut them into large cubes and chop the walnuts into small pieces.

Spread the apples and walnuts on the bottom of the mold and sprinkle with the remaining brown sugar and honey.

Pour the cake mixture into the form slowly so that it covers the entire pan evenly.

Bake for 25-30 minutes until golden.. let it cool a bit and turn it over on a plate..

Sprinkle with powdered sugar and cinnamon, serve and enjoy !!