Apfelkuchen vom Blech

Halved apples, scored and pressed into a lemony butter batter on a baking tray, strewn with sugar and baked golden.

Makes
1 cake, each on one baking tray

Cooking time
40 to 45 minutes

Kind
Cakes

From
Germany

Source
Klassiker vom Blech: Saftiger Apfelkuchen, Marcel Seeger; Hier und heute, WDR (Westdeutscher Rundfunk), 27 August 2025

Called
German: *Apfelkuchen vom Blech* (apple cake from the baking tray)

Allergens

Contains
wheat (gluten): plain flour
milk: butter, milk
egg: eggs
Check the label for
sulphites: lemon juice

Suits vegetarians.

Worked out from the ingredients as written. Products differ, so read their labels. How allergens are worked out

Ingredients

Batter

- [ ] 380 g butter, soft
- [ ] 380 g sugar
- [ ] 1 pinch salt
- [ ] 1 vanilla pod, some of its seeds
  or a little vanilla paste
- [ ] 8 eggs
  medium (European size M)
- [ ] 60 ml lemon juice
- [ ] grated lemon zest, a little
  from an organic lemon
- [ ] 100 ml milk
- [ ] 400 g plain flour
  German type 550 in the source
- [ ] 12 g baking powder

Topping

- [ ] 7 to 8 apples
  according to their size; Boskoop, for example
- [ ] 40 g sugar

You will need

- a baking tray, lined with baking paper
- a skewer

Method

Batter

1 ☐ Heat the oven to 200°C (180°C fan), gas mark 6 and line a baking tray with baking paper.

2 ☐ In a large bowl, beat the butter, sugar, salt and the seeds of the vanilla pod until creamy. Keep beating while the eggs go in, a little at a time, and then, slowly, the lemon juice, grated lemon zest and milk.

3 ☐ Mix the baking powder evenly through the plain flour and stir this into the bowl. The batter goes on the lined tray in an even, smooth layer.

Apples

4 ☐ Peel the apples, cut them in half and take out the cores. With a knife, make several cuts across the rounded side of each half, stopping short of the flat side; the cuts help the apples cook.

5 ☐ Arrange the apple halves over the batter, spacing them evenly, and push each one a little way in.

6 ☐ Strew the sugar over the apples, where it will caramelise in the oven.

Baking

7 ☐ Bake the cake until golden brown, 40 to 45 minutes. Shortly before the time is up, push a skewer into it to test it.

8 ☐ Leave the cake on the tray until cool, then cut it to the size of piece you want.

Notes

- The source suggests freshly whipped cream or a little vanilla ice cream with it.[1]

The apples

The source asks for seven or eight apples, according to their size, and names Boskoop as an example.[1] For a round cake of halved apples pressed into a creamed batter, the same pastry cook says on WDR that Boskoop or Elstar are well suited.[2]

Varieties the sources name:

Belle de Boskoop (Germany) Elstar (Germany)

This recipe

It follows Klassiker vom Blech: Saftiger Apfelkuchen. The source uses metric measures; the US amounts are this site's conversions. This site has no kitchen and has not cooked the recipe.

What was changed: The source gives the oven both ways, 200 °C with top and bottom heat or 180 °C fan; we write the conventional setting, and the site adds the fan one. It measures the vanilla only as some of the seeds of one pod, or a little vanilla paste, and the lemon zest only as a little, from an organic lemon; we list them so. Its type 550 flour, a German grade of white wheat flour, is listed as plain flour, and its eggs are size M. It gives the yield as one baking tray, with no size. The American amounts are our conversions; for the sugar, 2 cups is 5 per cent over the source's 380 g, as no kitchen measure comes nearer.

How the recipes are chosen and converted

Sources

1. Klassiker vom Blech: Saftiger Apfelkuchen (https://www1.wdr.de/verbraucher/rezepte/apfelkuchen-vom-blech-102.html), Marcel Seeger; Hier und heute, WDR (Westdeutscher Rundfunk), 27 August 2025.

2. Klassischer Apfelkuchen (https://www1.wdr.de/verbraucher/rezepte/klassischer-apfelkuchen-100.html), Marcel Seeger; Hier und heute, WDR (Westdeutscher Rundfunk), 23 September 2026.
3. The Settlement Cook Book (eighteenth edition, enlarged and revised) (https://archive.org/details/settlementcookbo0000mrss), Mrs. Simon Kander, compiler; The Settlement Cook Book Co., Milwaukee; Internet Archive, March 1930.
4. Mrs. Lincoln's Boston Cook Book: What to Do and What Not to Do in Cooking (https://archive.org/details/mrslincolnsbosto00lincrich), Mrs. D. A. Lincoln, of the Boston Cooking School; Roberts Brothers, Boston; Internet Archive, 1891 (copyright 1883).
5. Classic holiday desserts for a sweet new year (https://thecjn.ca/opinion/classic-holiday-desserts-for-a-sweet-new-year/), Barbara Silverstein; The Canadian Jewish News, 27 September 2019.

From The World of Apples, apple.io/recipes/apfelkuchen-vom-blech/