Swedish apple cake

Apple purée baked between layers of crumbs browned in butter, turned out and served with vanilla sauce or cream.

Makes
6 servings

Cooking time
about 1/2 hour
The cake then stands for 15 minutes before it is turned out.

Kind
Cakes

From
Sweden

Source
Iduns kokbok, 1911

Called
Swedish: *svensk äppelkaka* (Swedish apple cake)

Allergens

Contains
wheat (gluten): crushed rusks (zwieback crumbs)
milk: butter

Check the label for
barley (gluten): crushed rusks (zwieback crumbs)
egg: crushed rusks (zwieback crumbs)
soya: crushed rusks (zwieback crumbs)
sesame: crushed rusks (zwieback crumbs)

Suits vegetarians.

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

Ingredients

- [ ] 6¼ cups apples, fresh
  In the source: “1 1/2 lit. färska ell. 1 1/2 hg. torkade äpplen”
- [ ] 1 cup sugar
  In the source: “2 hg. socker”
- [ ] 7 to 10 tablespoons water
  In the source: “1 - 1 1/2 dcl. vatten”
- [ ] 2½ cups crushed rusks (zwieback crumbs)
  In the source: “6 dcl. stötta skorpor i stället för av kryddlimpa”
- [ ] ⅔ cup butter
- [ ] sugar, to sprinkle over

For the tin

- [ ] 2 teaspoons butter
  In the source: “1/2 msk. smör”
- [ ] 2 tablespoons crushed rusks (zwieback crumbs)
  In the source: “2 msk. stötta skorpor”

You will need

- a tin or a frying pan

Method

1. [ ] Rinse and dry the apples, peel them, cut them into thin wedges and take out the cores.
2. [ ] Cook them with the sugar and the water to a purée.

3 ☐ Brown the crushed rusks (zwieback crumbs) lightly in 7 tablespoons butter.

4 ☐ Grease a tin or a frying pan with the butter and sprinkle it with the crushed rusks (zwieback crumbs).

5 ☐ Put in three layers of the browned crumbs and two layers of the apple purée.

6 ☐ Dot the top layer with the rest of the butter, in small flakes.

7 ☐ Bake in ordinary oven heat for about 30 minutes. Take the cake out and let it stand for 15 minutes.

8 ☐ Turn it out, sprinkle it with the sugar, and serve it warm or cold with vanilla sauce or whipped cream.

Notes

- If dried apples are used, the source rinses them well, soaks them for some hours in ⅞ cup of water and cooks them to a purée with ¾ cup of sugar.[1]
- The source says that gooseberries or rhubarb can be used instead of apples, but that more sugar is then needed.[1]

The apples

The source measures the apples by volume: one and a half litres of fresh apples, or 150 g of dried ones, and it names no variety.[1]

This recipe

It follows Iduns kokbok. 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: Translated from the Swedish. The source's first choice for the crumbs is half a 25-öre spiced loaf ("kryddlimpa"), not too fresh, grated: a quantity given by its price, which cannot be turned into a weight. We take instead the alternative it gives at the end of the recipe, 6 decilitres of crushed rusks, and brown them in butter as it does the grated loaf. Its hectograms and decilitres are written as grams and millilitres; its "msk." (matsked) is a tablespoon, but a larger one than today's: the recipe above this one on the same page has "1/2 msk. smör (10 gr.)", so we give the half spoonful of butter for the tin as 10 g. The two spoonfuls of crumbs for the tin are given as tablespoons. The sugar sprinkled over at the end has no amount. It names no oven temperature beyond "ordinär ugnsvärme", ordinary oven heat, and no size of tin. The cups and spoons in the US column are our conversions; the apples, which it measures by the litre, are converted by volume.

How the recipes are chosen and converted

Sources

1. Iduns kokbok (https://runeberg.org/idunskok/0451.html), Elisabeth Östman; Aktiebolaget Ljus, Stockholm; Project Runeberg (facsimile and proofread text of the first edition), 1911.
2. Elisabeth Östman (Nordic Authors) (https://runeberg.org/authors/ostmaeli.html), Project Runeberg.

From The World of Apples, apple.io/recipes/swedish-apple-cake/