



A TASTE OF GERMANY

APPLE STREUSEL CAKE

Warm • Cozy • Comforting


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This traditional German Apple Streusel Cake combines tender spiced apples, a soft cake layer, and a buttery streusel topping. Perfect with a cup of herbal tea or coffee!



INGREDIENTS

- 3 cups all-purpose flour
- 1 cup granulated sugar
- 1 tsp baking powder
- 1 tsp ground cinnamon
- ½ tsp ground nutmeg
- ½ tsp salt
- ¾ cup unsalted butter, softened
- 2 large eggs
- 1 tsp vanilla extract
- 1 cup milk
- 4-5 medium apples, peeled and thinly sliced
- 1 tbsp lemon juice



STREUSEL TOPPING

- ¾ cup all-purpose flour
- ½ cup brown sugar
- ½ tsp ground cinnamon
- ¼ tsp salt
- ½ cup cold unsalted butter, cut into pieces



INSTRUCTIONS

Preheat oven to 350°F (175°C). Grease a 9x13-inch baking pan.

- 1 In a large bowl, mix flour, sugar, baking powder, cinnamon, nutmeg, and salt.
- 3 In another bowl, beat butter and eggs until light and fluffy. Add vanilla extract.
- 4 Add the dry ingredients alternately with milk, beginning and ending with the dry ingredients. Mix until just combined.
- 5 Pour half of the batter into the prepared pan and spread evenly.
- 6 Toss sliced apples with lemon juice and cinnamon. Arrange over the batter.
- 7 Spoon the remaining batter over the apples.
- 8 For the streusel: In a bowl, mix flour, brown sugar, cinnamon, and salt. Cut in cold butter until crumbly.
- 9 Sprinkle streusel evenly over the top.
- 10 Bake for 50-60 minutes, or until a toothpick inserted in the center comes out clean. Cool slightly before serving.

Serve warm or at room temperature. Delicious with a sprinkle of powdered sugar or a dollop of whipped cream!

HERBAL HIGHLIGHTS

CINNAMON



Warm and comforting, supports healthy blood sugar and digestion.

NUTMEG



Adds cozy flavor and may aid digestion and relaxation.

LEMON



Brightens flavor and adds vitamin C to support immunity.

APPLE



Rich in fiber and antioxidants, apples support heart and digestive health.

Psalm 104:14 (KJV)

“He causeth the grass to grow for the cattle, and herb for the service of man: that he may bring forth food out of the earth;”




NATURAL
INGREDIENTS


FAITH
INSPIRED


HERBAL
LIVING


MADE FOR
EVERY KITCHEN


MADE
WITH LOVE

Simple Ingredients.
Wholesome Living.
Herbal Goodness.



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