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# Apple tray cake with forest fruits

## Ingrediënten

- 150 g butter
- 100 g extra virgin coconut oil
- 300 ml agave syrup
- 1 flat teasp unrefined sea salt
- 3 eggs
- 300 g sifted wheat flour
- 2 teasp baking soda
- 3 apples (shredded)

## Extra info

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### Recept geschikt voor:

4 personen

### Moeilijkheid:

### Vorbereidingstijd:

minuten

### Bereidingstijd:

20 minuten

### Totale bereiding:

20 minuten

## Gebruikte producten

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De **Amanprana producten** die gebruikt zijn bij het maken van apple tray cake with forest fruits

## Bereiding

Preheat the oven on 175 degrees. Let the butter and coconut oil melt on very low heat. Peel the apples, remove the cores, shred and set aside. Stir all dry ingredients together in a bowl. Add eggs and melted fats and mix using a blender. Grease a rectangular baking tray and spread the batter on it. Spread the shredded apple regularly over the batter and finish with forest fruits. Put the baking tray in the oven and bake on 175 degrees for around 20 minutes until it is done and golden brown. Take the tray cake out of the oven, let it cool off for 5 minutes (not longer!) and cut it into pieces while it is still warm. Take the pieces from the baking tray and let them cool off on the oven grid.

## Speciale wensen

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- [Vegetarian](#)