



PESADIC ALMOND APPLE CAKE

Preheat oven to 350°

3 apples, cored and chopped
1¾ C. maple syrup
1 Tbsp. lemon juice

Bring to a boil over medium heat. Cover, reduce heat, & cook until you can mash apple into a rough puree with a wooden spoon or fork. Remove from heat and cool.

Grease 10-inch springform pan.

8 eggs
3¼ C. ground almonds
1 Tbsp. lemon juice
½ C. slivered almonds

Mix eggs, ground almonds, cooled apple mixture and lemon juice. Pour batter into pan, sprinkle with sliced almonds and bake for 45 minutes. Test doneness after 35 minutes with cake tester inserted in center (should be nearly clean). Cool for 10 minutes, then remove sides of pan. Serve slightly warm. Keeps for about 1 week.