

Recipe via Meal-Master (tin) v8.02

Title: CINNAMON-APPLE-APRICOT CAKE FOR PASSOVER
Categories: Passover, Cakes
Yield: 8 portions

**CINNAMON-APPLE-APRICOT
CAKE FOR PASSOVER
APPLE LAYER**

5 lg Apples ; sliced thin
1/4 c Sugar
1 ts Cinnamon
6 Dried Apricot halves ;
-;coarsely minced

CAKE

3 Eggs ;separated
3/4 c Sugar
2 ts Vanilla
2 ts Lemon zest ;grated fine
3/4 c Matzoh Cake Meal
1/3 c Oil
pn Salt

TOPPING

1/3 c Walnuts ;finely chopped
1/2 Sugar
2 ts Cinnamon

1. Toss apples with sugar and cinnamon. Set apples and apricots aside.
2. In bowl, combine egg yolks, sugar, vanilla, lemon zest, matzoh meal and oil. Blend until smooth. In a separate bowl, whip the egg whites with pinch of salt until stiff and glossy. Loosen batter with generous dollop of egg whites, then fold remaining egg whites into batter.
3. Spoon half of batter into greased 9 inch springform pan. Arrange apples on top. Dot with minced apricot and cover with remaining batter. Batter will be thick and sticky; don't worry about spreading it evenly.
4. Combine topping ingredients and sprinkle over cake batter. Bake 50 to 55 minutes at 350 degrees. Makes 8 to 10 portions.