

Streusel Kuchen

READY IN



45 min.

SERVINGS



8

CALORIES



630 kcal

SIDE DISH

Ingredients

- ☐ 1 cup all purpose flour
- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1.5 cups cake flour
- ☐ 0.3 cup cornstarch
- ☐ 3 large eggs plus 1 egg yolk
- ☐ 0.7 cup brown sugar packed ()
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 0.1 teaspoon ground cloves
- ☐ 1 tablespoon lemon zest finely grated

- ☐ 2 cups powdered sugar
- ☐ 2 medium size golden delicious apples cored peeled halved cut into 1/8-inch-thick slices
- ☐ 0.3 teaspoon salt
- ☐ 1 cup butter unsalted room temperature ()
- ☐ 1 vanilla pod split
- ☐ 0.3 cup walnuts chopped

Equipment

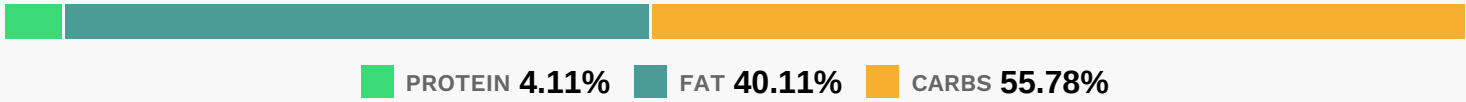
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Mix first 4 ingredients in medium bowl.
- ☐ Add melted butter and stir with fork until moist clumps form. DO AHEAD Can be made 1 day ahead. Cover and chill.
- ☐ Position rack in center of oven and preheat to 325°F. Butter and flour 10-inch-diameter springform pan. Toss apple slices, cinnamon, and cloves in medium bowl. Sift flour, cornstarch, baking powder, and salt into another bowl.
- ☐ Combine butter, powdered sugar, and lemon peel in large bowl; scrape in seeds from vanilla bean.
- ☐ Using electric mixer, beat butter mixture until well blended.
- ☐ Add eggs 1 at a time, beating until well blended after each addition; beat in egg yolk.
- ☐ Add flour mixture and beat just until blended.
- ☐ Spread batter evenly in prepared pan (cake layer will be thin). Slightly overlap apple slices atop batter in concentric circles.
- ☐ Sprinkle streusel evenly over apples (streusel will cover apples).

- ☐ Bake cake until streusel topping is crisp and tester inserted into center of cake comes out clean, about 1 hour 20 minutes. Cool cake in pan on rack 15 minutes.
- ☐ Remove pan sides; cool to lukewarm.
- ☐ Serve lukewarm or at room temperature. DO AHEAD Can be made 1 day ahead. Cool completely. Wrap cake in foil and store at room temperature.

Nutrition Facts



Properties

Glycemic Index:36.38, Glycemic Load:21.56, Inflammation Score:-5, Nutrition Score:8.960000048513%

Flavonoids

Cyanidin: 0.85mg, Cyanidin: 0.85mg, Cyanidin: 0.85mg, Cyanidin: 0.85mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.59mg, Catechin: 0.59mg, Catechin: 0.59mg, Catechin: 0.59mg Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg Epicatechin: 3.43mg, Epicatechin: 3.43mg, Epicatechin: 3.43mg, Epicatechin: 3.43mg Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Quercetin: 1.82mg, Quercetin: 1.82mg, Quercetin: 1.82mg, Quercetin: 1.82mg

Nutrients (% of daily need)

Calories: 630.3kcal (31.52%), Fat: 28.61g (44.01%), Saturated Fat: 15.58g (97.37%), Carbohydrates: 89.51g (29.84%), Net Carbohydrates: 86.9g (31.6%), Sugar: 52.18g (57.98%), Cholesterol: 129.86mg (43.29%), Sodium: 166.04mg (7.22%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.59g (13.18%), Selenium: 19.26µg (27.51%), Manganese: 0.54mg (26.79%), Vitamin A: 827.83IU (16.56%), Folate: 52.93µg (13.23%), Vitamin B1: 0.18mg (11.93%), Phosphorus: 111.22mg (11.12%), Fiber: 2.61g (10.44%), Vitamin B2: 0.16mg (9.42%), Calcium: 90.59mg (9.06%), Copper: 0.18mg (8.96%), Iron: 1.59mg (8.83%), Vitamin E: 1.05mg (7%), Vitamin B3: 1.29mg (6.46%), Magnesium: 22.44mg (5.61%), Vitamin D: 0.77µg (5.13%), Vitamin B5: 0.48mg (4.76%), Vitamin B6: 0.09mg (4.63%), Zinc: 0.67mg (4.44%), Potassium: 151.46mg (4.33%), Vitamin C: 3.13mg (3.79%), Vitamin K: 3.36µg (3.2%), Vitamin B12: 0.17µg (2.88%)