

# CAKES WITH APPLES AND CURD CHEESE



## **Ingredients:**

### **Dough Ingredients:**

- 500 g white wheat flour • 20 g fresh yeast
- 100 g melted butter
- 80 g sugar
- 200 ml kefir
- 1 dcl milk
- 2 yolks
- 1 tbsp rum
- pinch of salt

### **Filling Ingredients:**

- 500 g creamy kefir (left in Cheese Maker for about 20 minutes) or kefir curd cheese
- 1 yolk
- 2 tbsp semolina

- 2-3 tbsp sugar
- vanilla powder or seeds from one vanilla pod
- 10 g rum-flavoured sugar  
lemon rind
- 2-3 apples
- 1 tsp cinnamon
- 2-3 tbsp brown sugar
- 1 egg white for glaze
- sugar for topping

## **Cakes with apples preparation steps**

Sieve the flour into a mixing bowl and warm 100 ml milk. Milk should not be too warm or it will “kill” the yeast and the dough will not rise enough. Make a hole in the flour, add warm milk and crumbled yeast. Add some sugar and wait for about 8 minutes for the yeast to start frothing. Add all other ingredients and knead the dough.

Roll the dough out into a 95 × 30 rectangle, 0.5cm thick. Mix the filling ingredients thoroughly and cover the dough with the filling. Coarsely grate the apples, add sugar and cinnamon, and gently cook the apples in a small frying pan for about 5 minutes. When the apples cool down, spread them over the curd cheese. Roll the dough lengthwise and cut the roll into small cakes. Whip the egg white with a fork and then coat the cakes.

Preheat the oven to 180°C and bake for 40-50 minutes. Cover the cakes with a cloth and leave them to cool down. Top the cakes with icing sugar.

See more kefir recipes [here](#).

**Products used to prepare this recipe:**



## **Kefir Fermenter**

[Buy on Kefirko.com](https://www.kefirko.com)



## [Organic Milk Kefir Grains](#)

[Buy on Kefirko.com](https://www.kefirko.com)



## **Cheese Maker**

[Buy on Kefirko.com](https://www.kefirko.com)