



Apple cake with Marc de Bourgogne

Ingrédients

Marc de Bourgogne	1 tablespoon
Unrefined sugar	125g
Eggs	3
Flour	125g
Baking powder	1 sachet
Oil	1/2 glass
Apples	4

Les étapes

Add and mix with a whisk all those ingredients in the following order : unrefined sugar, eggs, flour, baking powder, oil, the Very Old Marc de Bourgogne from Briottet, diced apples.

Bake for 35 minutes in a preheated oven at 180°C.

The little tip : after 10 minutes of cooking, add 25g of melted butter 2 tablespoon of sugar on the cake and mix lightly. Then in the oven again.

To be enjoyed after the oven or later... If you resist!

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