

APPLE CAKE WITH MARC DE BOURGOGNE

INGRÉDIENTS

Unrefined sugar	**125 g**
Eggs	**3 cl**
Flour	**125 g**
Baking powder	**1**
Oil	**1**
Apples	**4 cl**

PRÉPARATION

1. 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.
2. Bake for 35 minutes in a preheated oven at 180°C.
3. **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.
4. To be enjoyed after the oven or later... If you resist!

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.