



# APPLE CAKE WITH MARC DE BOURGOGNE

## Ingrédients

- Unrefined sugar - 125g
- Eggs - 3
- Flour - 125g
- Baking powder - 1 sachet
- Oil - 1/2 glass
- Apples - 4

## Préparation

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!

Need a comforting dessert? We have THE apple cake you need! *"It will be just as good out of the oven as the next day at breakfast."* According to **Mylène Fargeot** who offers us this recipe in video on her instagram account. Thanks to her for her confidence in Briottet products!

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