

# Passover Apple Cake

## Ingredients

### Filling

- 2 pounds Golden Delicious Apples, peeled and sliced into pieces (about 5 apples)
- 3/4 cup of sugar
- 2 teaspoons cinnamon
- Juice of one lemon

### Dough

- 1 1/2 cups matzo meal
- 1/2 cup potato flour
- 2 cups sugar
- 6 eggs
- 1 cup canola oil 240ml (1 cup)

### Topping

- 1/2 cup walnuts, coarsely chopped (optional)
- 1/2 cup sugar
- 2 teaspoons cinnamon

## Preparation

Preheat oven to 350 degrees. Make the filling by mixing the apples, sugar, cinnamon and lemon juice until completely coated. Set aside approximately 30 minutes.

Make the dough. Whisk the matzo and potato flour. Add the sugar and stir. Add eggs and oil and blend with an electric mixture until the dough is uniform and very soft. Set aside for 20 minutes.

In a third bowl, mix the walnuts, sugar and cinnamon.

Assemble the cake. With wet hands, spread half the dough on the bottom of the pan. Spread the apples on top - without the liquid. Place the rest of the dough over the apples and spread using wet hands or a spatula, cover the apples evenly.

Sprinkle the surface of the dough with the topping. Bake for about an hour to an hour and fifteen minutes, until dough is golden.