

La ciambella di Lucia Lucia's Sunday cake

First preheat the oven to 200 degrees.

A springform tin, 28 cm in diameter,
ideally one with a «hole» in the middle Butter and flour the whole tin lightly.

300 g butter just melt in a small pan.

250 g sugar and
4 eggs beat until pale and foamy.

1 lemon, juice and zest and
200 g peeled, grated apple add.

400 g flour mixed with Stir the flour alternately with the melted butter
1 sachet of baking powder into the sugar and egg mixture.

50 – 100 g pine nuts Pour the mixture into the tin, scatter with
and put it in the oven. Reduce the temperature to 180 degrees and
bake for about 35 minutes.

In terms of effort an entirely ordinary sponge – and yet something quite special! Our guests keep asking us for the recipe when it appears at our Sunday breakfast.



VERONICA'S TIP:

We like the version with grated apple best. We have also used quince jam or some other fruit purée. Just experiment a little!