

Apple-caramel filling with walnuts



A juicy apple filling for cakes that adds both freshness and a special touch. Perfect for pies, turnovers, cake layers, or simply on pancakes or porridge.

I used it here, for example, as a filling in this wonderful

Poppy Seed Cake:

Ingredients:

- 1 large apple (e.g., Gala, Jonagold – juicy but not too soft)
- 50 g walnuts (roughly chopped)
- 15 g granulated sugar
- Ground cinnamon (to taste, e.g., ¼–½ teaspoon)

Instructions:

1

Preparing the Ingredients:

Peel the apple, remove the core, and cut it into small cubes.

Coarsely chop the walnuts.

2

Caramelizing the Sugar:

- Heat the granulated sugar in a dry pan over medium heat.
- Let the sugar slowly melt – do not stir, just occasionally tilt the pan!
- Allow the sugar to caramelize until it reaches a golden caramel color.

3

Adding the Apples:

- Add the chopped apples directly to the hot caramel and stir. The apples will release juice, the caramel will harden, but then it will melt again and form a “sauce.”

4

Folding in the Nuts:

- Finally, fold in the chopped walnuts.
- Mix everything well and let it cool.

5

Seasoning:

- Sprinkle with cinnamon (to taste).
- Continue cooking for 3–5 minutes until the apples are slightly softened but not falling apart.

Tip:

- You can also season with a pinch of salt or a few drops of lemon for a more balanced flavor.