

Walnut and apple bundt cake



 90 min.  160 kcal  SteviaSweet Crystal

Preparation

Preheat the oven to 175 °C.

Grease a 1.5 litre bundt tin and sprinkle with flour. Roughly chop the walnuts. Mix together the flour, baking powder and spices. Beat the butter and SteviaSweet Crystal together until fluffy. Add the eggs one by one, then fold in the apple sauce and walnuts. Pour the batter into the tin and bake on the middle shelf of the oven for around 45 minutes, or until ready.

Allow to cool slightly before turning out.

Ingredients for 16 servings

150 g	butter
100 g	SteviaSweet Crystal
3	eggs
260 g	wheat flour
2 tsp	baking powder
1 tsp	cinnamon
1/2 tsp	cardamom
150 g	apple sauce
25 g	shelled walnuts
butter and breadcrumbs for greasing the tin	

Nutritional information per portion

160	kcal
671	kJ
3.5	g Protein
14	g Carbohydrates
10	g Fat