

Dutch Apple Coffeecake

(taken from Let's Go Dutch Again by Johanna van der Zeijst Bates & Jan Walrabenstein)

¾ c light sour cream or Quark
1 ¼ tsp baking powder
1 2/3 c all-purpose flour
½ tsp salt
½ c unsalted butter
½ c extra finely granulated sugar (also called berry sugar)
1 large egg
1 tsp vanilla extract
3 Granny Smith apples, peeled & sliced
8 oz Mild Gouda, cut into wedges
2/3 c dark brown sugar
½ c slivered almonds or hazelnuts

Mix sour cream/Quark and baking powder in a bowl. Set aside. In a separate bowl, mix the flour and salt together. In a mixing bowl, cream the butter and the berry sugar. Add the egg and vanilla extract and beat until the entire mixture is light and fluffy. Add the sour cream/Quark mixture and incorporate thoroughly. Add the flour and salt mixture and mix well.

Grease a 9" square glass pan and spread half of the batter in the pan. Place ¾ of the sliced apples and cheese wedges in a concentric circle on top of the batter, then add the remaining batter. Top with the rest of the apples and cheese.

Mix the brown sugar and slivered almonds and scatter on top.

Bake at 375 degrees for 35 minutes. Best served warm!