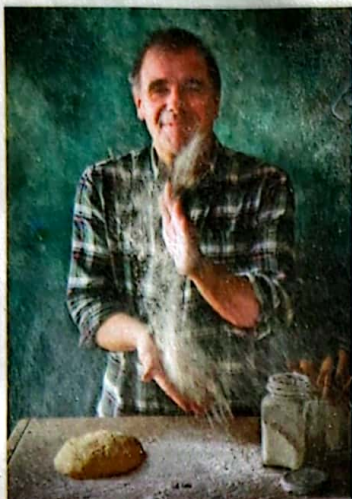


← Sunken apple cake



I'm not sure we've ever taken a German to our hearts quite like Jürgen Krauss. When he was knocked out of the semi-finals of *The Great British Bake Off* in 2021 Ofcom received 115 complaints from angry viewers who cried "fix", such was the prowess of the software engineer, who won star baker three times.

Not to worry. You can now have a second helping of Krauss, who this week publishes his first cookbook, called, with Teutonic logic, *German Baking*.

"By the time I applied for *The Great British Bake Off* I was a confident breadmaker and had branched into baking cakes and tarts as well," says Krauss, who was brought up in the Black Forest in Germany but settled in England 20 years ago. "Unexpectedly my participation in the show reconnected me strongly to the sweet aspects of my past, and I found myself able to develop recipes for many classic delicacies that our family used to buy from bakeries, as well as the cakes and biscuits we used to make in the small kitchen of our childhood home. Many of those recipes have now become favourites of my family in England."

***German Baking* by Jürgen Krauss (Octopus £26). To order a copy go to timesbookshop.co.uk or call 020 3176 2935. Free UK standard P&P on online orders over £25. Special discount available for Times+ members**

Of all German cakes, this is one of the easiest to make — and one of the most satisfying. There wasn't a village fête with a bake sale where there weren't several versions on offer. The appearance with the cut apple pieces is very typical, but it also lends itself to other fruit — rhubarb, fresh cherries, gooseberries or redcurrants.

Serves 12

Ingredients

- 5 apples (tart, firm, such as Granny Smith)
- 1 tsp ground cinnamon
- 120g caster sugar, plus 1 tsp for the apples
- 125g unsalted butter or margarine, room temperature, plus extra for greasing
- 3 medium eggs, room temperature
- Zest of 1 lemon
- 1 tbsp whole milk
- 200g plain flour
- 16g baking powder
- ½ tsp ground cardamom
- Apricot jam or icing sugar, for finishing

01 Heat the oven to 170C fan/gas 5.

02 Peel, quarter and core the apples. Make about ten incisions lengthwise in the "outside" of each apple piece. Put the apples in a bowl together with the cinnamon and teaspoon of sugar, stir to cover the apples and set aside.

03 Grease a 23cm springform cake tin and line the bottom with baking paper.

04 Put the sugar and butter into a bowl and whisk until light and frothy. Add the eggs one at a time and whisk to incorporate. Add the lemon zest. Stir in the milk. Sift the flour, baking powder and cardamom together and incorporate into the butter and eggs bit by bit. Spread the batter evenly in the prepared tin.

05 Lay the apple quarters on top (with the "insides" down so that the cuts are visible) and slightly press them down into the batter. Bake for about 45 min until a skewer inserted into the centre comes out clean. Leave to cool for about 10 min, then remove from the tin.

06 Glaze the cake with apricot jam or, once cool, dust it with icing sugar. This cake keeps very well for four days in an airtight container and improves in flavour after a day.

