



Chilean Apple and Mango Crumb Cake

SERVINGS 6-8 **PREP TIME** 25 mins **COOK TIME** 45 mins

INGREDIENTS

For The Base:

- 12 tablespoons butter (softened)
- 1 cup **La Fe Brown Sugar**
- 2 eggs
- 1 teaspoon vanilla
- 1 2/3 cups all-purpose flour
- 1/3 cup cornstarch
- 1 teaspoon baking powder
- 1/2 teaspoon salt

For The Filling:

- 1 cups applesauce
- 1 cup **La Fe Mango Fruit Pulp**

For The Topping:

- 1/3 cup sugar
- 1/2 cup **La Fe Brown Sugar**
- 1 pinch salt
- 1 1/3 cup all-purpose flour
- 12 tablespoons butter (melted)

For The Garnish:

- powdered sugar (for dusting)
- **La Fe Cinnamon Sticks** (Ground)

DIRECTIONS

1. Preheat the oven to 350°F.
2. Butter a 9-inch springform pan and line the bottom with a circle of parchment paper. Place the softened butter in the bowl of a standing mixer.
3. Add the La Fe brown sugar and beat until creamy. Add the eggs, one at a time, and beat until mixed. Add the vanilla and mix briefly.
4. In a small bowl, whisk together the flour, cornstarch, baking powder, and salt.
5. Add the dry ingredients to the butter/egg mixture and beat until just mixed.
6. Press the dough into the prepared springform pan, pressing it evenly along the bottom and up the sides of the pan. Prick the bottom with a fork in several places.
7. Chill in the freezer for 10 to 15 minutes.
8. Bake the crust for 15 minutes.
9. While the crust is pre-baking, prepare the crumb topping. In a medium bowl, whisk together the flour, white and La Fe brown sugars, and salt. (add 1 teaspoon of cinnamon if desired). Slowly add the melted butter while stirring with a fork, until mixture breaks up into even crumbs. Spread the La Fe fruit pulp and applesauce filling over the pre-baked base. Sprinkle the crumb topping evenly over the fruit.
10. Bake for 45 to 50 minutes, or until crumb topping is lightly browned. Remove from the oven and let cool for 10 minutes before releasing the pan. Dust with powdered sugar before serving. Serve and enjoy!