Pastel de Manzana - Apple “Cake” Dessert (Guatemala)

6 sweet apples
4 c. sugar, divided
Small piece of cinnamon stick
1 loaf regular-size white bread
1 c. butter
4 eggs, separated
4 c. milk
½ tsp. ground cinnamon

Peel, core, and dice apples. Place in a large saucepan with 1 cup sugar and cinnamon stick. Cook over medium heat until apples are soft. Preheat oven to 375°. Cut crusts off bread. Melt butter in a small bowl in microwave and spread melted butter on both sides of bread slices as well as on the bottom of a 9x13 inch baking pan. Place a layer of buttered bread over entire bottom of pan. Cover with cooked apples. Repeat bread and apple layers, ending with bread.

In a blender, mix egg yolks with milk and 2 cups sugar. Pour mixture over layers of apples and bread. Bake at 375° for about 25 minutes; top of bread should still look moist. Remove from oven. Beat egg whites, gradually adding 1 cup sugar, until peaks form. Spread meringue over baked bread and apples and sprinkle with cinnamon. Return pan to oven and bake about 15 minutes more, or until meringue is light brown. Makes 8 to 12 servings.

Annelise I.